

## WINE DESCRIPTION

The colour is paler with lemon golden hue. Pronounced on the nose, with youthful, clearly defined character of Muscat grapes. At the back, we can detect bit of honey, dried apricots, and spices like nutmeg. Very dry, lighter bodied, with plenty of taste. Acidities are clearly marked and there is a very long muscaty aftertaste. The wine is very drinkable as and can go very well with various dishes. A classy, typical Muscat from our region.

|                               |  |
|-------------------------------|--|
| <b>Wine Type:</b>             | Still wine   white   dry               |
| <b>Alcohol:</b>               | 11.5 %                                 |
| <b>Acid:</b>                  | 7.25 g/l                               |
| <b>Residual Sugar:</b>        | 1.5 g/l                                |
| <b>PH Value:</b>              | 3.33                                   |
| <b>Certificates:</b>          | KIP - Controlled Integrated Production |
| <b>Allergens:</b>             | sulfites                               |
| <b>Drinking Temperature:</b>  | 8 - 10 °C                              |
| <b>Aging Potential:</b>       | 6 years                                |
| <b>Optimum Drinking Year:</b> | 2020 - 2024                            |

## VINEYARD

|                                  |  |
|----------------------------------|--|
| <b>Origin:</b>                   | Slovenia, Štajerska Slovenija, Železne Dveri |
| <b>Site:</b>                     | Vineyard selection                           |
| <b>Site Type:</b>                | steep slope                                  |
| <b>Varietal:</b>                 | Muscat Petit Grains 100 %   10 - 15 years    |
| <b>Geographical Orientation:</b> | south east, south west                       |
| <b>Sea Level:</b>                | 260 - 300 m                                  |
| <b>Soil:</b>                     | sand<br>marl                                 |

## WEATHER / CLIMATE

|                 |              |
|-----------------|--------------|
| <b>Climate:</b> | mediteranian |
|-----------------|--------------|

## HARVEST AND MATURING

|                                 |   |
|---------------------------------|---|
| <b>Harvest:</b>                 | handpicked  |
| <b>Grape Sorting:</b>           | mechanical  |
| <b>Malolactic Fermentation:</b> | yes   |
| <b>Mazeration:</b>              | completely destemmed   12 hour(s)                       |
| <b>Fermentation:</b>            | selected yeast<br>steel tank   temperature control: yes |
| <b>Filter:</b>                  | filtered  |
| <b>Sulfur Added:</b>            | yes, wine   |
| <b>Maturing:</b>                | steel tank   8 - 10 month(s)                            |



**Time on the Fine Yeast:** 8 - 10 month(s)

**Bottling:** screw cap

## WINERY

WINEMAKING TRADITION SINCE 1139: At the Dveri-Pax winery in northeastern Slovenia, we are continuing the 800-year-old winemaking tradition of the Admont Benedictine monks - with great respect for nature and a keen sense for trends. Our vineyards cover 73 hectares, and the vintners work with a great respect for nature and tradition as well as a keen sense of trends.