

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



WEATHER / CLIMATE

Climate:	mediteranian
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CELLAR

Harvest:	handpicked
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	completely destemmed 12 hour(s)
Fermentation:	selected yeast steel tank temperature control: yes
Filter:	filtered
Maturing:	steel tank 8 - 10 month(s)
Time on the Fine Yeast:	8 - 10 month(s)
Bottling:	screw cap

DATA

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

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.

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.