

Origin: Slovenia, Štajerska Slovenija
Site: Vineyard selection
Varietal: Sauvignon Blanc 100 %



WEATHER / CLIMATE

Climate: mediteranian

CELLAR

Harvest: handpicked
Grape Sorting: mechanical
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mazeration: completely destemmed
Fermentation: selected yeast
steel tank | temperature control: yes
Filter: filtered
Maturing: steel tank | 6 month(s)
Time on the Fine Yeast: 6 month(s)
Bottling: screw cap

DATA

Wine Type: Still wine | white | dry
Alcohol: 13 %
Residual Sugar: 2 g/l
Acid: 5 g/l
Certificates: KIP - Controlled Integrated Production
Allergens: sulfites
Aging Potential: 6 years
Optimum Drinking Year: 2022 - 2024



WINE DESCRIPTION

It is of pale golden colour with lemon tinges. It is pronounced, youthful, varietal on the nose. Notes of tomato leaves, elderflower, mango, orange peels are dominant. Inviting. Dry on the palate, medium bodied with rather moderate acidities for Štajerska region. It has a nice mouthfeel having certain softness and freshness at the same time. The character is juicy, tasty, showing even more diversity than on the nose. It finishes in a long, pleasant way. A classic from Štajerska.

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.