

**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.