



PRODUCER PROFILE

Estate owned by: DVERI - PAX d.o.o.
 Winemaker: Stelvin Lux
 Total acreage under vine: 30000
 Estate founded: 1139
 Winery production: 30,000 Bottles
 Region: Podravje
 Country: Slovenia

Benedict Red

WINE DESCRIPTION

Believing firmly that pure fruit comes from a pure environment, Dveri Pax is committed to using as few chemical sprays in the vineyards as possible. Through careful vineyard work and stringent canopy management, Dveri Pax is able to use half the quantity of vineyard chemicals in comparison to the regional standard. From these pristine vineyards comes Benedict Red, a blend of recently planted cool climate red varieties. Blaufränkisch contributes berry fruit and peppery spice while Pinot Noir lends elegance and perfume. The blend is anchored by Zweigelt's deep color and well-knit structure.

TASTING NOTES

A deep ruby hue is complimented by complex aromas of red and black berry fruit, a mix of spices and hints of oak. The wine is dry with zesty acidity, thanks to the cool climate, and is medium in body creating a wine of tension and balance. The finish is concentrated and lingering.

FOOD PAIRING

Benedict Red's vibrant acidity makes it a wonderful food wine. Pair Benedict Red with anything from a simply grilled veal chop to hearty boeuf bourgignon as well as hearty pastas with meat sauce.

VINEYARD & PRODUCTION INFO

Vineyard size:	38 acres
Soil composition:	Clay and Sand
Training method:	Guyot
Elevation:	825-990 feet
Vines/ acre:	1,800
Yield/ acre:	2.4 tons
Exposure:	Various
Year vineyard planted:	2003-2008
Harvest time:	September-October
First vintage of this wine:	2007
Bottles produced of this wine:	50,000

WINEMAKING & AGING

Varietal composition:	70% Blaufränkisch, 20% Pinot Noir, 10% Zweifelt
Length of alcoholic fermentation:	14 days
Fermentation temperature:	79-82 °F
Maceration technique:	Cold Soak Maceration, Punchdown, and Pumpovers
Length of maceration:	3 (cold soak) days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Barrels
Size of aging container:	21HL and 225L
Age of aging container:	New-Four Years
Type of oak:	Slavonian and French
Length of aging before bottling:	30 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.6
Residual sugar:	2.0 g/L
Acidity:	5.4 g/L
Dry extract:	3.4 g/L