



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

Yanez

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 halve their use of vineyard chemicals in comparison to the regional standards. From their pristine vineyards comes the classically Slovenian white blend, Yanez. Yanez is the phonetic spelling of the typical Slovenian name, Janez-- a reference to the fact that this wine is made to reflect its country of origin. Made from local varieties like Furmint and Welschriesling as well as Riesling and Pinot Gris, both of which have been cultivated in the area since the early 1800's, Yanez is a crisp and pure reflection of Slovenia's approach to white winemaking.

TASTING NOTES

Showing a pale lemon hue, Yanez is redolent with primary fruit aromas of pear, green apple, and citrus pith. Dry on both the attack and finish, racy acidity keeps this wine exhilarating and refreshing. A balanced finish is met by lovely persistence.

FOOD PAIRING

Yanez is refreshing and versatile. A wonderful aperitif, Yanez pairs brilliantly with seafood crudo, garden salads, bowtie pasta with shallots, peas, and mushrooms or grilled chicken with a lime and cilantro marinade.

VINEYARD & PRODUCTION INFO

Production area/ appellation: Stajerska Slovenija
 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: Southern / Southwestern
 Year vineyard planted: 2003-2008
 Harvest time: September-October
 First vintage of this wine: 2003
 Bottles produced of this wine: 45,000

WINEMAKING & AGING

Varietal composition: 40% Furmint, 40% Pinot Gris, 20% Riesling
 Fermentation container: Stainless steel tanks
 Length of alcoholic fermentation: 14 days
 Fermentation temperature: 64 °F
 Type of aging container: Stainless steel tanks
 Size of aging container: 78-101 HL
 Length of aging before bottling: 6 months
 Length of bottle aging: 1 months

ANALYTICAL DATA

Alcohol: 12.5 %
 pH level: 3.2
 Residual sugar: 6.0 g/L
 Acidity: 6.5 g/L
 Dry extract: 2.2 g/L

