



## MUSKATELLER



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**Appellation:** Štajerska Slovenija (cool climate white wine region in eastern Slovenia on the Croatian border).

**Varietal:** Yellow muscat (Rumeni Muškat, Gelber Muskateller).

**Vineyards:** Selected sites in the Litmerk commune in the hills behind the town of Ormož.

**Soils:** Clay/sand on marl.

**Cultivation:** Vines were pruned and trained by double or single guyot to ensure optimal sun exposure to fruit and foliage. Sustainable viticulture is practiced. Hand picked grapes.

**Winery:** Well equipped, small modern winery was set up by Verus Vineyards Ltd. This company was founded in May 2007 by Božidar Grabovac, Rajko Žličar and Danilo Šnajder. Winery capacity is 130.000 litres.

**Analysis:** Alcohol: 11,94 % vol.  
Residual sugar: 16,7 g/l  
pH: 3,25  
TA: 6,34 g/l

**2017 Vintage:** January was very cold. Temperatures in general were well below zero, some days below -12°C, bordering on winter frost. This was followed by an exceptionally warm February and March, so the budding started early. In mid-April, when the buds were already developed, it got colder again. Arrival of cold air caused a spring frost on 21<sup>st</sup> of April. Especially varieties which bud early and the buds were already more developed. Spring continued with warm weather and the flowering started as early as on 30<sup>th</sup> of May. Summertime weather was exceptionally warm and dry. Hot and dry summer accelerated ripening of grapes and we started the harvesting on 30<sup>th</sup> of August. The beginning of the harvest was excellent, while in the second half of September due to the fast ripening and numerous rainy days some grapes were attacked by botrytis. Since we started the harvest at the right time, we harvested the most of the grapes in optimal condition. Harvest was finished on 28<sup>th</sup> of September.

In 2017 we were threatened by all possible natural disasters. Luckily, we avoided winter frost and survived spring frost, hail, summer heat and September rain without any serious consequences. We were still able to produce ripe, healthy grapes and got a great vintage with crispy and flavour rich wines.

**Winemaking:** We harvested Yellow Muscat on 8<sup>th</sup> of September. Only clean, perfectly ripe grapes were picked into small 12 kilo perforated crates. Cold grapes were quickly pressed without skin contact. We tried to avoid overtly jammy aromas or extraction of phenols. Fermentation took place over three weeks in stainless steel tanks at the temperature 15 deg. C.

**Taste:** Floral muscat, citrus and orange zest on the nose. Charming lightly sweet, fresh and vibrant. Very pleasant and persistent flavour.