



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 150.000 litres.

Analysis:

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| Alcohol: | 12,26 % vol. |
| Residual sugar: | 13,9 g/l |
| pH: | 3,33 |
| TA: | 6,04 g/l |

2018 Vintage: The beginning of the year was warm but February welcomed us with a true winter, with a lot of snow and constant temperatures below 0°C. The coldest was at the end of February and in the first days of March, when we measured -13°C in vineyards and -22°C in the valleys. This winter frost was a huge threat as the vine was partially awake already in January, but there was no damage to speak of. Winter persisted until the end of March, then it suddenly warmed up. Due to the abundance of moisture and above-average temperatures growth started early. Many rainy days, warm weather and intensive growth have caused a strong phenomenon of downy mildew. Flowering started on 23rd May. It was happening in nice weather but it ended all too quickly. June was hot, humid, with a lot of moisture. Storms began to appear: Earlier; more frequently and more intense than usual. On 8 June a storm came along with the first hail and caused visible damage on the vineyards in Ivanjkovci and Brebrovnik. Four days later there was an even stronger wind and hailstorm in the same two areas, which caused the vineyards big yield losses. Due to the strong winds, leaves and buds were damaged. The vine needed 3 weeks to recover. Vineyards in other areas did not suffer any damage. Summer was free of storms, not too hot, the ripening of the grapes was nice and fast. We started harvesting on 6 September due to construction delays in the new cellar, early on the date, but high time according to the maturity of the grapes. We had to hurry. The sunny and moderately warm September enabled good ripening of the grapes and a smooth course of harvesting allowed us to finish on 25 September. The grapes were nice, healthy and mature. The first vintage in the new cellar is excellent, we produced wines with emphasized variety and a very rich flavour.

Winemaking: We harvested Yellow Muscat on 13th 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.