



VERUS
vineyards

MUSKATELLER



MUSKATELLER 2015

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, Brebrovnik and Ivanjkovci 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 Žlindar and Danilo Đnajder. Winery capacity is 130.000 litres.

Analysis:

Alcohol:	11,3 % vol.
Residual sugar:	15,2 g/l
pH:	3,17
TA:	6,22 g/l

2015 Vintage: January was warm. There were some days with the average temperature above 8°C. February was colder but there were no extreme low temperatures. April temperatures grew warm rapidly and bursting started soon. Because of dry and relatively cold weather bursting was held slowly. Flowering started on May the 31st which is few days earlier than long-term average. Summer was hot and accompanied with enough of precipitation. August hot and windy weather accelerated ripening which caused that on southern sites harvest had to be done earlier. Harvest started on September the 2nd. The weather during the harvest was nice and very warm. Health condition of the grapes and ripeness were perfect. There were some rainy days at the end of September which interrupted the harvesting but the majority of the grapes were already under the roof. The harvest ended in the first days of October. With the right harvest timing we were able to keep the natural acid and aromatics. Due to moderate crop the wines of vintage 2015 have nice concentration and richness of the flavour.

Winemaking: We harvested Yellow Muscat on 10th 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 under 15°C.

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