



MUSCATELLER 2008

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

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

Availability: 300 cases 12 x 75cl bottles.

Vineyards: Selected sites in the 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 under the integrated system monitored by IPGV. 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 80.000 litres.

Analysis: Alcohol: 12 % vol.
Residual sugar: 20 g/l
pH: 3,43
TA: 6,21 g/l

2008 Vintage: The vintage was slightly colder than average. There were many hail storms - luckily not lethal for us. Careful work in the vineyard, sufficient water supply in the soil and moderate temperatures during ripening season, followed by dry windy autumn, created and preserved plentiful natural varietal cool climate aromas in the grapes. Wines tastes therefore fresh and pleasant.

Winemaking: We harvested Yellow Muscat on 1st of October. 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.

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