



MUSKATELLER 2013

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

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

Availability: 250 cases 12 x 75cl bottles.

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 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 110.000 litres.

Analysis:

Alcohol:	10,80 % vol.
Residual sugar:	16,4 g/l
pH:	3,14
TA:	6,69 g/l

2013 Vintage: The vintage was marked by a very long and cold winter with frequent snow days. Cold morning winter temperatures of 0°C continued until mid April. Thereupon, the daily temperatures grew up to 25°C. The weather in May and June was moderately warm and wet. The vine flowering began on June the 7th. In the beginning of July the vine's growth pace lagged one week behind if compared to the average vintage growth pace. Hot weather prevailed from late July until mid August with temperatures exceeding 37°C. Water supply was sufficient and the vine growth was intense. The daily temperatures declined in the second half of August and enabled grapes ripening during cold nights. The harvest was accompanied by cold and windy weather with occasional showers. The 8th of September saw the start of the harvest.

Winemaking: Yellow Muscat was harvested on 14th September. Only clean, perfectly ripe grapes were picked into small 12 kg 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 below 15°C.

Taste: Floral muscat, citrus and orange zest on the nose. The wine is charming, lightly sweet, fresh and vibrant. It boasts of very pleasant and persistent flavour.

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