



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: 11,86 % vol.
Residual sugar: 14 g/l
pH: 3,24
TA: 6,27 g/l

2016 Vintage: The cold January, when temperatures were most of the time below zero, was followed by an above-average warm February, March and April. Bud bursting started a bit earlier, which brings always along the risk of spring frost.

By the end of April, when the offshoot already developed 4-5 leaves, the climate experienced a sharp cool down. As of 26th April the temperatures have fallen below zero on lower areas, in valleys they were recorded up to -4°C. In addition, 10 cm of snow has fallen the day after. What followed were three days of great uncertainty. Some more snow, a bit low temperatures and we could have lost the entire harvest. The vines recovered after a few days and the growth continued in its normal pace. The blooming started on 2nd June and progressed without any problems. The vineyards in Ivanjkovci and Jeruzalem were hit by hail on 6th July but the grapes remained unharmed. The summer was relatively cold and the ripening was slowed down. The end of August experienced a sunny and dry weather and the harvest started on 9th September. Due to fine weather no major problems occurred and the harvest ended on 6th October with the Furmint vineyard in Jeruzalem.

Vintage 2016 was truly dramatic. We have survived the spring frost and hail without major consequences and produced grapes that fully meet our high-set measures.

Winemaking: We harvested Yellow Muscat on 22nd of September. Only clean, perfectly ripe grapes were picked into small 12 kgww 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° C.

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