



MUSKATELLER 2010

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

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

Availability: 230 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 80.000 litres.

Analysis:

Alcohol:	11 % vol.
Residual sugar:	19,4 g/l
pH:	3,19
TA:	6,791 g/l

2010 Vintage: Moderate winter with unusually warm February. Later cold weather came and lasted till end of April. Vegetation started later and flowering began on 4th of June. May and June were very rainy which resulted in strong growth. Summer was hot and humid which resulted that some parcels were attacked by diseases. August wasn't hot and September was rather cold and humid. Daily temperatures were mostly below 15° C. Ripening of the grapes was very slow. We suffered significant loss of the crop due to bad weather and strong selection of unripe grapes. Good thing about this harvest was certainly the fact that ripening was slow and that all grapes delivered to the cellar were naturally cold. After all ups and downs this could be a winning combination of vintage 2010 charming wines with good aromatic structure and great purity.

Winemaking: We harvested Yellow Muscat on 28th 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.

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