



VERUS
vineyards

MUSKATELLER



MUSKATELLER 2014

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

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

Availability: 75 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 using double or single guyot to ensure optimal sun exposure to fruit and foliage. Sustainable viticulture is practiced by applying the integrated system monitored by IPGV. Handpicked 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:	10,67 % vol.
Residual sugar:	18,3 g/l
pH:	3,22
TA:	7,08 g/l

2014 Vintage: Most of the winter weather was mild and without snow. At the end of January freezing rain paralyzed whole of Slovenia for 10 days, luckily with no serious damages in our vineyards. Warm spring weather followed and the bursting of vines was early. Flowering started on 27th of May with some rainy periods. Summer months were unusually cold and rainy with July and August recording rainfalls above average. Dry and windy weather was expected for late summer but September has recorded 212 mm of rainfall.

We started with the harvest on 17th of September. The picking the grapes required a lot of patience and precision. We have trained our team of grape pickers to select only the ripe and healthy fruit. The quality of grapes, which came to the winery, was excellent, though the yield loss was unfortunately huge i.e. between 40% and 70%. As a result of cold and prolonged ripening time, the varietal expression and flavour concentration of our 2014 wines are great and beautiful.

Winemaking: We harvested the Yellow Muscat on 19th of September. Only clean, perfectly ripe grapes were picked into small 12-kg perforated crates. Cold grapes were quickly pressed without skin contact. We have tried to avoid overtly jammy aromas or extraction of phenols. Fermentation took over three weeks in stainless steel tanks at below 15°C.

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

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