



MUSKATELLER 2011

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

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

Availability: 280 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:	12 % vol.
Residual sugar:	19,9 g/l
pH:	3,05
TA:	6,54 g/l

2011 Vintage: The winter was long and cold and it lasted until the end of April. With only few spring days in May we jumped straight into summer. Summer was dry and warm. There were no serious rain storms with hail. The vines had perfect conditions till the harvest. Because of steady warm and nice weather the grapes were ripe 2-3 weeks earlier than in normal vintage. Harvest time was also dry and warm. Because of high daily temperatures we had to pick the grapes early in the morning to get them cold into cellar.

Winemaking: We harvested Yellow Muscat on 14th 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° deg. C.

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

WWW.VERUSVINO.COM