

MUSCAT & RIESLING



classification: Extra dry white sparkling wine, method charmat, sustainable farming

varietals: Welsch Riesling and Yellow Muscat (Gelber Muskateller)

appellation: South-east wine region Posavje, Slovenia

vine training: Double Guyot, dry farming

density and yield: 4,000 vines/ha; 2.5 kg/vine

analytical data: 11.5% Alc., very low SO₂ content (lower as defined for organically grown grapes)

climate: Continental with dry and hot summers and mild snowy winters.

terrain Hilly vineyards, 210 m. asl and higher

soil: A diverse geological soil composition, consisting carbonate sandstone, marl and clay. The vineyards spread out over the finest wine-growing sites on the hill slopes around river Sava in Krka in south east Slovenia.

spraying: Spraying with substances approved for sustainable and environment friendly farming.

harvest notes: Dry and not to hot summer contributed healthy grapes with balanced sugar and proper wine acid content. Manual harvest of Muscat took place at the end of August and in the middle of September for Riesling. Grape juice immediately delivered distinctive varietal character.

fermentation: First fermentation was endorsed by autochthonous yeast under controlled lower temperature. After blending secondary Charmat fermentation endorsed.

bottling and ageing: ..is ready to consume immediately after bottling. Wine is not meant to age and its freshness and aroma is best expressed at a year or two after bottling.

tasting notes: Elder, citrus fruits, white flowers, bright tropical fruits.

servng suggestions: Pouring out of an ice bath nicely rounds cold canapés, cocktail of shrimps, melon in a slice of slurry on a spread of dry tomatoes or ice cream ... It's very important that the wine is served properly cooled, preferably between 8 and 10 °C.