

YELLOW MUSCAT

2018



classification: Sweet white wine, sustainable farming

varietals: 100% Gelber Muskateller (Rumeni muškati si., Yellow Muscat en.)

appellation: Bizeljsko-Sremič, south-east wine region Posavje, Slovenia

vine training: Double Guyot, dry farming

density and yield: 4000 vines/ha; 1,8 kg/vine

analytical data: 10,5% Alc., very low SO₂ content (lower as defined for organic sweet white wine)

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

terrain: Hilly vineyards, 378 m. asl and higher

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

spraying: Environmental friendly. Minimum as needed, only with substances approved for sustainable farming.

harvest notes: Mostly rainy and warm summer contributed towards lower yields, therefore higher grape quality and higher sugar content. Manual harvest took place in 7 day period.

fermentation: After pressing starting with autochthonous yeast fermentation and maceration for 72 hours. After that time the fermentation continued in fermenters with controlled lower temperature.

bottling and ageing: Matured in stainless steel. Bottled right before release.

tasting notes: Distinctive muscat aroma with recognizable hint of elderflower. The taste is luscious and refreshing, with pronounced sweet fruitiness and lively acids.

serving suggestions: Best combination with deserts with vanilla, gorgonzola cheese, melon and other fruits. It is very important that the wine is served properly cooled, preferably between 8 and 10 °C.