



Gabernik 23

2020

'HMELJ PIKOLA'

Zweigelt / Rumeni Muškat | Štajerska - Slovenia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 50% Rumeni Muškat - 50% Zweigelt

Vineyard: Devina Vineyard

Vine Age: 17-years-old

Soil Type: Grey marl

Viticulture: Sustainable – dry-farmed

Fermentation: Native – open-top plastic bins

Skin Contact: 9 days

Aging: 2 months in bottle

Alcohol: 7%

Residual Sugar: 1.7 g/L

pH: 3.66

Total Acidity: 4.39 g/L

Total SO2: 28 ppm

Total Production: 51 cases

About

This satisfies the idea of sipping on a thirst-quenching lager combined with a glass of chilled rosé, think beach time where you don't have to choose between a Corona and Provençal rosé! Nick worked with the estate fruit and gathered wild hops that surrounded the vineyard to assemble this beauty. It is the ultimate summer beverage!

The fruit was hand-harvested and wine was made naturally, retaining the pressings. In another lot a small amount of the grapes were gently pressed and the juice was kept very cold in order to prevent fermentation. With both pressings, a bit of water was added to extract any remaining sugar and allowed the fermentation to occur naturally. A bit of hand plunging ensued and the 'wine' was pressed off skins after seven days. A sizable amount of juice (40%) was added to continue the fermentation in tank without any additions and when it was nearly finished it was bottled, finishing the fermentation in bottle with nothing added nor taken away.

Tasting Notes

Pure sultry red fruit with a touch of green peppercorns and highly aromatic floral qualities. The hops are noticeable in the crispness, but not a 'hoppiness.' A delightful drink that crosses many borders.