



**GABERNIK 23**  
PIQUETTE

## Gabernik 23

2020

# 'PIKOLA'

*Rosé Piquette* | Štajerska - Slovenia



NATURAL



VEGAN

### Stats

**Grapes:** 55% Blaufrankisch - 35% Riesling - 10% Pinot Noir  
**Vineyard:** Ritoznoj  
**Vine Age:** 17-years-old  
**Soil Type:** Grey marl  
**Viticulture:** Sustainable - dry-farmed  
**Fermentation:** Native – plastic picking bins  
**Skin Contact:** 4 days  
**Aging:** 4 days in plastic picking bins followed by 10 days in stainless-steel  
**Alcohol:** 7%  
**Residual Sugar:** .8 g/L  
**pH:** 3.3  
**Total Acidity:** 4.61 g/L  
**Total SO<sub>2</sub>:** 41 ppm  
**Total Production:** 305 cases  
**UPC:** 3830071120041

### About

Nick has been working with this vineyard since he started out on his own in 2010 and in 2018 started producing Janko's wines. The focus of the Gabernik 'pikolas' (or piquettes) is to make that perfect summer/post-harvest thirst-quenching drink. One that is low in alcohol but carries just enough to make things interesting! This pikola is literal by-product of the Gabernik rosé, however there is more attention to detail than just that. In making a pikola, Nick feels that nailing the cleanest fermenting conditions is paramount to a precise and expressive drink. He is also focused on finding that perfect amount of additional fermenting juice to carry the ferment through is the tipping point of the 'wine' being too much or too little.

Nick took the pressed skins of the still rosé he produces, which includes Blaufrankisch, Riesling and a bit of Pinot Noir, then added a bit of water back to the pressings to extract any remaining sugar. The water-laced must began to ferment naturally and after nine days was pressed to tank. He then blended a little less than 1/2 of the total volume of fermented juice with unfermented juice to continue the fermentation. When the ferment approached the final stretch it the wine was bottled to finish the fermentation in bottle, giving the brilliant light-sparkling nature of the concoction.

### Tasting Note

Aromas of pomegranate, apricot jam, rosemary and lavender. There is a floral tone that emerges on the palate and more red fruits come to the forefront. Pleasant rusticity is the motif, with tart acidity and semi-soft tannins.