



Gabernik 23

2020

'HMELJ PIKOLA'

Rumeni Muškát Piquette | Štajerska - Slovenia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Rumeni Muskat

Vineyard: Devina Vineyard

Vine Age: 17-years-old

Soil Type: Grey marl

Viticulture: Sustainable – dry-farmed

Fermentation: Native – open-top plastic bins

Skin Contact: 8 days

Aging: 5 days in stainless-steel

Alcohol: 7%

Residual Sugar: 2.4 g/L

pH: 3.68

Total Acidity: 4.03 g/L

Total SO₂: 29 ppm

Total Production: 102 cases

About

One foot in the brewery (hops) and one in the winery (Muscat Giallo), this beverage is the resulting experiment that Nick concocted and a brilliant one at that. Nick worked with the estate fruit and gathered wild hops from around the vineyard to put assemble this. The shame is the vessel size as 500mL simply isn't enough. 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 eight days. A small amount of juice (33%) was added to continue the fermentation in tank without any additions (other than hops) and when it was nearly finished it was bottled, finishing the fermentation in bottle with nothing added nor taken away.

Tasting Notes

Grapefruit and honeyed lemon rind notes emerge with a subtle whiff of fresh hops. The hops are more noticeable on the palate alongside white pepper, fresh apricot and lemon curd flavors.