Gabernik 23

2020

RUMENI MUŠKAT

Pét-Nat | Štajerska - Slovenia

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Rumeni Muškat
Vineyard: Devina Vineyard
Vine Age: 17-years-old
Soil Type: Grey marl
Viticulture: Sustainable – dry-farmed
Fermentation: Native – sealed fiberglass tanks
Skin Contact: Only at press
Aging: 16 months in fiberglass tank then bottle
Alcohol: 10.5%
Residual Sugar: 2.1 g/L
pH: 3.36
Total Acidity: 6.2 g/L
Total SO2: 31 ppm
Total Production: 244 cases
UPC: 3830071120027

Reviews

The Wine Front | 93 points

About

This is the wine that first made Nick notice that Rumeni Muškat had a higher calling. The exposure he initially had to the grape was either very intense sweet dessert wines or rather insipid very pale dry wines. Why live in black and white when grey is so much more fun? The concept of turning it into a pét-nat was first explored as an experiment and the results were perfect.

The fruit was hand-harvested, lightly sulfured and slowly pressed getting just a touch of skin contact at the press. Fermentation occurred in a sealed fiberglass tank without any additions or temperature control. Once the wine was about 3/4 complete with primary fermentation (16 days) it was bottled with the full gross lees in place. A few months of riddling and aging in glass saw fermentation through as well as gaining complexity from the lees contact. It was released without disgorgement, maintaining the complexity and texture from the goodness inside.

Tasting Notes

Lively, juicy, mouthwatering, sparkling yumminess! Aromas of lemon, lime, white flowers and honeyed yeasty tones on the nose lead to a mouth filling, textured palate with a fine line of acidity and tropical finish.