



Gabernik 23

2020

RUMENI MUŠKAT

Pét-Nat | Štajerska - Slovenia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Rumeni Muškát

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 Muškát 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.