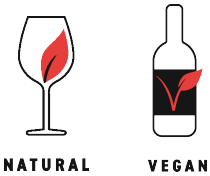
Gabernik 23

2020

RUMENI MUŠKAT

Macerated Dry White Wine | *Štajerska - Slovenia*



Stats

Grapes: 100% Rumeni Muškat
Vineyard: Devina Vineyard
Vine Age: 17-years-old
Soil Type: Grey marl
Viticulture: Sustainable – dry-farmed
Fermentation: Native – open-top plastic fermenters
Skin Contact: 24 days
Aging: 11 months in seasoned 228L French barriques
Alcohol: 10.5%
pH: 3.48
Total Acidity: 5.5 g/L
Total SO2: 74 ppm
Total Production: 333 cases
UPC: 3830071120065

About

Take an aromatically intoxicating grape (that can maybe turn some people off) and coax the maximum amount of texture, color, flavor and aroma out of it by fermenting on its skins for 3+ weeks and the result sounds like a vinous disaster. Oh ye of little faith... Nick nailed this wine as a baseline for orange wines and one where the grape and process intersect, resulting in a wine that perfectly balances the Muscat expressiveness withe a more tame and subdued reference point.

The fruit was hand-harvested and destemmed without crushing into small, open-top plastic fermenters. Spontaneous fermentation occurred with just a bit of hand plunging. After 24 days the wine went dry and was pressed to tank where it settled overnight, before being racked to old French barriques for maturation. Malolactic fermentation carried out naturally and the wine was lightly sulfured in the summer post-malo. Two months later it was racked to tank and bottled without fining or filtration and just another small addition of sulfur.

Tasting Note

Cantaloupe in color. It bursts with papaya, orange citrus, and white flowers. The palate is mineral-driven with a nuanced saline note and a light tannic structure akin to unsweetened black tea on the finish.