



Gabernik 23

2019

'RUMENI MUSKAT'

Méthode Traditionnelle | Štajerska - 'Rumeni Muskat'



NATURAL



VEGAN

Stats

Grapes: 100% Rumeni Muskat
Vineyard: Devina Vineyard
Vine Age: 17-years-old
Soil Type: Marl
Viticulture: Sustainable
Fermentation: Native (primary) in fibreglass - inoculated (secondary)
Aging: 18 months in the bottle
Alcohol: 11.5%
Residual Sugar: 1.6 g/L
pH: 3.3
Total Acidity: 6.14 g/L
Total SO2: 63 ppm
Total Production: 417
UPC: 3830071120096

About

Janko Bogatic's Gabernik 23 has always focused on the less fashionable varieties, like Rumeni Muskat. Also known as Yellow Muscat, this grape is one of the many varieties of Muscat and has those traditional floral notes and bright acidity. Like the rest of the Gabernik 23's zippy lineup, this traditional method sparkling makes a fabulous aperitif wine and showcases some of the most creative winemaking to come out of Slovenia.

The grapes were hand-harvested from a 17-year-old vineyard and the grapes were destemmed and pressed to tank with a small addition of sulfur. After a natural settling period of 48 hours, the wine was racked. Fermentation occurred spontaneously with native yeasts, after which the wine was racked and given another small dosage of sulfur. The wine aged for 7 months, and then was bottled in the spring of the following year. It spent 18 months on the lees, then was riddled and disgorged. The wine was capped sans dosage.

Tasting Notes

A floral nose flows seamlessly into the palate with notes of white peaches, orange blossom, and honeysuckle. Tight bubbles burst pleasantly on the tongue, enhancing the refreshing qualities of this bright wine.