



**Berta**  
FAMILY WINERY  
STREKOV

## Good to know

<b>Characteristic:</b>	Quality wine with protected designation of origin - semidry
<b>Vintage:</b>	2017
<b>Grape origin:</b>	JVO – Strekov
<b>Vineyard:</b>	Predný vrch
<b>Type of soil:</b>	chernozem formed on loess (loam, clay-loam)
<b>Harvest date:</b>	29. 8. 2017
<b>Sugar level at harvest:</b>	20 brix
<b>Alcohol:</b>	10,5 % ABV
<b>Acidity:</b>	6,0 g/l
<b>Residual sugar:</b>	13,6 g/l



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# Moravian Muscat 2017

## Winemaker's Comment

Wine of a light yellow colour with a concentrated aroma of bergamot petals, blooming elderflower and a luscious peach. The taste is juicy, fruity, with a good balance between residual sugar and vivid acids. The aftertaste is long-lasting, with traces of Williams pears and a sweet nectarine.

## Vineyard

From the point of growing, Muskat Moravsky is one of the most complicated variety, which provides fresh and aromatically strong wines or bitter wines with pelargonium accents. It is very difficult to find a balanced taste even for experienced wine growers. In our vineyards, you can find different clones of planting in 2005 (aromatically above average with rich acid structure), in 2007 (higher sugar accumulation, flowery spectrum of aroma) and in 2013 (prominent aroma spectrum of Muscat and fruit aroma), while a specific growing procedure is applied followed during the whole year.

## Cellar

Muscat matures by the end of summer month, August, and therefore it is picked in the early morning hours, when the grapes are still cool enough. After quick transport, the grapes are cooled in the store-room and the processing, with slight changes each time, follows. The fermentation itself took place in two separate tanks and at the very end we blended it, in order for the resulting wine to be the most persuasive.

## Recommended Serving

At 10 – 11 degrees Celsius with mascarpone foam with green tea.

