



**Berta**  
FAMILY WINERY  
STREKOV

## Good to know

<b>Characteristic:</b>	Quality wine with protected designation of origin - dry
<b>Vintage:</b>	2016
<b>Grape origin:</b>	JVO - Pribeta
<b>Vineyard:</b>	Mokrá zem
<b>Type of soil:</b>	Chernozem - river terraces composed of sand, loam, partly gravel (loam, clay-loam)
<b>Harvest date:</b>	13.10. 2016
<b>Sugar level at harvest:</b>	24 brix
<b>Alcohol:</b>	13,5 % ABV
<b>Acidity:</b>	6,0 g/l
<b>Residual sugar:</b>	2,5 g/l



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# Alibernet 2016

## Winemaker's Comment

Deep ruby-coloured wine with multilayer aroma of dark berries. Ripe cherries, currants and a hint of roasted coffee are harmoniously combined with an aroma of blueberries and spices. The taste is complex, with an adamant structure of tannins and juicy ripe cherries. The spicy-mineral aftertaste is notably long-lasting.

## Vineyard

Climate of the 2016 vintage can be unquestionably called a great one, growing of red wine grape variety in particular. Sunny summer and early autumn days helped the exquisite concentration of flavours of Alibernet.

## Cellar

Upon greater destemming and crushing, the mash was left absolutely without adding the sulphur dioxide and exposed to the process of the so-called cold maceration for 24 hours. The mash was subsequently heated and put up for fermentation. Plunging was done 3-4 times a day and the overall process of fermentation was relatively dynamic. The wine was subjected to a malolactic fermentation and subsequently aged in Hungarian oak barrels (225l volume) for 12 months. The wine was racked at least three times and was aerated prior to bottling.

## Recommended Serving

At 15 – 16 degrees Celsius with mouflon and cranberries or with poppy-and-cherry strudel.

