



Berta
FAMILY WINERY
STREKOV

Good to know

Characteristic:	Quality wine with protected designation of origin - dry
Vintage:	2017
Grape origin:	JVO – Pribeta
Vineyard:	Viničný vrch
Type of soil:	Chernozem - river terraces composed of sand, loam, partly gravel (loam, clay-loam)
Harvest date:	5. 10. 2017
Sugar level at harvest:	22 brix
Alcohol:	12,5 % ABV
Acidity:	6,5 g/l
Residual sugar:	2,0 g/l



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R O S É

Cabernet Sauvignon 2017

Winemaker's Comment

Wine of a sparkly pink colour with an intense aroma of ripe strawberries and raspberries and a nettle-herbal edge. The taste is fresh and juicy, full of ripe forest fruits and pleasant tones of a blackcurrant in an exquisite, luscious and creamy aftertaste.

Vineyard

Vineyards, from which the rose Cabernet has been made for years, are located in the great area of Pribeta, which is proved by the exquisite 2017 vintage. The concentration of flavours had been increasing every day in this year also thanks to the warm and sunny September. By its end, we were picking grapes with a strong Cabernet character and wonderful concentration of flavours.

Cellar

Processing of rose wine is always particularly systematic. Firstly, we separate the stems from the berries. Subsequently, we separate the free-run juice from juice made by pressing. Then it undergoes few hour maceration (12 hours) and such juice then goes for settling. The whole process takes 48-78 hours. Each batch, be it the free-run juice or the juice from pressing, is fermented separately. The blending often takes place just before the bottling and not always in the 1:1 ratio, but based on the actual need and required sensory characteristics.

Recommended Serving

At 8 – 9 degrees Celsius with beetroot salad with fresh goat cheese.

