



Berta

RODINNÉ
VINÁRSTVO
STREKOV

Good to know

Characteristic:	Quality wine with protected designation of origin - dry
Vintage:	2017
Grape origin:	JVO – Gbelce
Vineyard:	Chraščova dolina
Type of soil:	Chernozem formed on loess (loam, clay-loam)
Harvest date:	26. 9. 2017
Sugar level at harvest:	23 brix
Alcohol:	13,5 % ABV
Acidity:	6,5 g/l
Residual sugar:	2,3 g/l

Chardonnay 2017

Winemaker's Comment

Wine of golden-greenish colour with scent of gentle structure of tropical fruit and roasted hazelnuts with mineral tones in the background. The taste is rich, lush, with a firm acid structure. Roasted hazelnuts and alcohol heat complete the complex taste with a creamy and mineral finish.

Vineyard

Gbelce terroir is perfect for Chardonnay. 2017 vintage has given us sufficient number of sunny days with a warm and relatively dry autumn. Therefore, we could harvest grapes with strong aromatic and taste concentration. Southeast oriented vineyard in Chraščova dolina has a higher amount of aromatic precursors, because in the late afternoon, grapes are not exposed to the direct sunlight and thus get cooler sooner. This clone of Chardonnay is typical for its small clusters with especially concentrated taste.

Cellar

The harvest takes place early in the morning so the wine is as cold as possible during the processing. The fast transport is followed by destemming, crushing and 5-hour maceration in pneumatic press. Next, a small part of clusters is added, followed by pressing and cold settling at a temperature of 8 degrees Celsius over a period of 36 hours. Settling is very gentle, thus supporting the fullness of variety and character of the vineyard that the grapes come from. The final stage of production consists of fermentation, four-month ageing on the lees and bottling.

Recommended Serving

At the temperature 9 – 10 °C with the bouillabaisse from sea fish or roasted turkey with herb stuffing.



Vínárstvo Berta, s.r.o.

Ružová 1017, 941 37 Strekov

www.vinarstvoberta.sk

info@vinarstvoberta.sk