



Berta

RODINNÉ
VINÁRSTVO
STREKOV

Good to know

Characteristic:	Quality wine with protected designation of origin - sweet
Vintage:	2017
Grape origin:	JVO – Gbelce
Vineyard:	Sedereš
Type of soil:	Chernozem formed on loess (loam, clay-loam)
Harvest date:	14. 9. 2017
Sugar level at harvest:	25 brix
Alcohol:	12,0 % ABV
Acidity:	7 g/l
Residual sugar:	45 g/l



Vínárstvo Berta, s.r.o.

Ružová 1017, 941 37 Strekov

www.vinarstvoberta.sk

info@vinarstvoberta.sk

Palava 2017

Winemaker's Comment

Wine of a rich golden colour with typical rose oil aroma. Chinese anise and tones of overripe tropical fruit leave the wine with a prominent spiciness of exotic spices. The taste is extraordinarily rich, with perfectly balanced ratio between residual sugar and crisp acidity with aftertaste of honey and spice.

Vineyard

Gbelce area provides ideal conditions for production of a unique wine and is, therefore, the best choice for limited production of Pálava. Climate of the 2017 vintage had a lot of sunny days, but also cold nights. The result of these are grapes with ideal parameters. We were able to preserve enough of aromatic precursors and stable acid structure, which helped us create a perfectly natural sweet wine.

Cellar

Harvesting of Pálava starts in the early morning hours in order for grapes to be as cool as possible during the processing. Following the quick transport, grapes are destemmed, crushed and macerated in pneumatic press for 15 hours. Then it is gently pressed, coldly settled at 8 degrees Celsius for 48 hours and fermented. By the end of fermentation, the level of alcohol and residual sugar are monitored 3-4 times a day in order to stop the fermentation at the right moment and to preserve the ideal amount of non-fermented residual sugar. Before the bottling, the wine ages for 9 months on the lees and for a short time in oak barrels.

Recommended Serving

At the temperature 8 – 9 °C with smoked duck breasts and mango chutney or with fruit sorbets.

