



**Berta**  
FAMILY WINERY  
STREKOV

## Good to know

<b>Characteristic:</b>	Quality wine with protected designation of origin - dry
<b>Vintage:</b>	2018
<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>	12. - 13. 09. 2017
<b>Sugar level at harvest:</b>	21 brix
<b>Alcohol:</b>	12,0 % ABV
<b>Acidity:</b>	6,0 g/l
<b>Residual sugar:</b>	2,1 g/l



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## SINGLE VINEYARD Welschriesling 2018

### Winemaker's Comment

Wine of a deeper yellow-green colour with a fresh and intense aroma of green apples, Granny Smith, lime peel, and a ripe pear. The taste is especially juicy and rich, represented by a green apple and citrus fruits in a long-lasting juicy-mineral aftertaste.

### Vineyard

The Single Vineyard label denotes that grapes grow solely in our production, in one vineyard with specific and unique land and microclimate accents. Spring frost of 2018 vintage were handled by Welschriesling, with its better resistance to lower temperatures, with ease. The August high temperatures were not ideal for growing, but colder nights compensated for them and enriched the grapes with an ideal concentration of flavours.

### Cellar

After an extremely quick transport, thanks to the closeness of the vineyards, destemming and gentle crushing, the mash undergo at least 2 hours of skincontact. Upon gentle pressing and cold settling, the juice is fermented with selected wine yeasts at low temperatures. The wine then ages for four months on the lees.

### Recommended Serving

At 9 – 10 degrees Celsius with slowly baked pork belly with spring julienne vegetables.

