



**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 – Pribeta
<b>Vineyard:</b>	Viničný vrch
<b>Type of soil:</b>	Chernozem - river terraces composed of sand, loam, partly gravel (loam, clay-loam)
<b>Harvest date:</b>	22. 8. 2018
<b>Sugar level at harvest:</b>	21 brix
<b>Alcohol:</b>	12,0 % ABV
<b>Acidity:</b>	6,2 g/l
<b>Residual sugar:</b>	2,0 g/l



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# Sauvignon Blanc 2018

## Winemaker's Comment

Wine of a light yellow-greenish colour with an intense herbal-nutmeg aroma consisting of a vineyard peach, white currant, and a ripe gooseberry. The taste is profound and juicy, full of citrus fruits - namely grapefruit and lime peel, that also appear in the fresh and long-lasting aftertaste.

## Vineyard

The 2018 vintage with above average temperature gave us a little trouble when planning the date of its picking. Nevertheless, we managed to pick an ideally ripped grapes with a great concentrated taste so typical for this variety from Pribeta area in the early morning hours.

## Cellar

Upon quick transport from the vineyards an even quicker processing takes place. The grapes are collected into small 20 kilogram crates, destemmed, crushed, macerated for 2 hours and pressed in a high-tech pneumatic press, which provides for a gentle pressing. The juice is subsequently settled at very low temperatures for 48 hours and fermented at low monitored temperatures. The wine ages on lees for another three months before being bottled.

## Recommended Serving

At 9 – 10 degrees Celsius with gratinated tiger prawns with herbs.

