



**Berta**  
FAMILY WINERY  
STREKOV

## Good to know

<b>Characteristic:</b>	Quality wine with protected designation of origin - sweet
<b>Vintage:</b>	2016
<b>Grape origin:</b>	JVO – Gbelce
<b>Vineyard:</b>	Sedereš
<b>Type of soil:</b>	chernozem formed on loess (loam, clay-loam)
<b>Harvest date:</b>	27. 9. 2016
<b>Sugar level at harvest:</b>	27 brix
<b>Alcohol:</b>	12,0 % ABV
<b>Acidity:</b>	6,7 g/l
<b>Residual sugar:</b>	53 g/l



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# Pálava 2016

## Winemaker's Comment

Wine of a richer golden colour with the typical aroma of lychee fruit, spices and an unobtrusive bouquet of rose petals oil. The taste is packed with spicy and honey-fruity tones. Despite of the sweetness, the taste profile is balanced with a harmonious structure of acids

## 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 2016 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

Collecting 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 5 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 8 – 9 degrees Celsius with pear sorbet.

