

MOSCATO - VERDUZZO Quercus

Nicely balanced, sweet but fresh enough to ask for more ...

Colour, aroma and taste

Colour: straw yellow

Aroma: moscato, acacia blossoms

Taste: full-bodied with a long finish accompanied by honeyed acacia

The sommelier recommends

Food pairing: From traditional Slovenian cakes such as »gibanica« and »potica« nut roll to apple strudel and pancakes. Interesting combined with blue mould cheese.

Aging potential: up to 3 years

Serving temperature: 8-10°C

Production method

Origin

Wine-growing area: Brda

Position of vineyards: SW, S, E

Vineyard shape: terraced

Altitude: 120 - 150 m

Vine training: single Guyot

Spacing: 5000 vines/ha

Vineyards aged: 10 - 25 years

Type of soil: marl, sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

Grapes

60% Muscat

40% Verduc

Harvesting: exclusively handpicked grapes

Fermentation

100% in stainless steel

Maturing:

100% in stainless steel, 6 months »sur lie«

Awards

| Year and the name of the evaluation | Vintage | Award |
|-----------------------------------------------|---------|--------------|
| 2017 Vino Slovenija Gornja Radgona (Slovenia) | 2016 | Silver Medal |

Parameters

Vintage: 2017

Alcohol by volume: 10,5% vol

Acids: 5,33 g/l

pH: 3,27

Residual sugar: 62,2 g/l

