

Muscat Ottonel Special Selection

... vintage 2017



Variety: 100% Muscat Ottonel
Alc: 13%
Total acid: 4.66 g/l
Ph: 3.33
Sugar: 3.4 g/l
Annual production: 16,000 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes are chilled in a cooling room at a temperature of 6-7°C
- Type of vats: Concrete vats
- Method of maceration: Cold maceration in inert pneumatic presses for 4-6 hours
- Average temperature of fermentation: 12-13°C

Tasting notes

- Colour: Pale gold
- Bouquet: Pronounced floral aromas of elderflower and blossom with fruit notes of citrus
- Palate: Medium acidity, light body and medium finish

Cultivation

- Planted surface: 2 ha
- Type of pruning: Double Guyot
- Density: 4,000 vines/ha
- Geology: Volcanic soil
- Average age of the vines: 25-30 years
- Rainfall: 550-600 l/m²
- Sunny days: 160-180 days
- Harvesting period: Beginning of September



Barovo vineyards