

Muscat Ottonel Special Selection

... vintage 2018



Variety: 100% Muscat Ottonel

Alc: 13%

Total acid: 5.1 g/l

Ph: 3.41

Sugar: 2.8 g/l

Annual production: 16,000 L

Vinification

- Harvest: Manual harvest in 20 kg casks, the grapes is chilled in cooling room on temperature of 6-7°C
- Type of vats: Stainless steel 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 aroma of elderflower, blossom with fruit notes of citrus
- Palate: Dry wine with medium acidity, light body with medium finish

Cultivation

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



Barovo

