



**Berta**  
FAMILY WINERY  
STREKOV

## Good to know

<b>Characteristic:</b>	Quality wine with protected designation of origin - dry
<b>Vintage:</b>	2016
<b>Grape origin:</b>	JVO – Gbelce
<b>Vineyard:</b>	Chraščova dolina
<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>	23 brix
<b>Alcohol:</b>	13,5 % ABV
<b>Acidity:</b>	5,8 g/l
<b>Residual sugar:</b>	4,6 g/l

# Chardonnay 2016

## Winemaker's Comment

Wine of a rich gold-greenish colour. The aroma has tones of minerals and tropical fruit, namely pineapple and mango. The taste mimics the aroma. Apart from the fruit component, you can also notice a slight creaminess, which is underlined by a strong mineral aftertaste.

## Vineyard

It feels like the Gbelce area was made for Chardonnay. The despite the climate of 2016 vintage being rather unstable, we have managed to pick grapes with great parameters. South-east oriented Chraščova dolina vineyard has a vast number of aroma precursors, because the grapes are not in the direct sun in the late afternoon and therefore it is cooled sooner. Small clusters with especially concentrated taste are typical for this specific Chardonnay clone.

## Cellar

Picking of Chardonnay takes place in the early morning for grapes to be as cool as possible during the processing. Following the quick transport, the grapes are destemmed, crushed and macerated in a pneumatic press for 5 hours. Then, small number of clusters is added and the pressing takes place, which is followed by the cold settling at 8 degrees Celsius for 36 hours. Only gentle settling is applied to support the fullness of the variety. At the end, the juice is fermented, aged on the lees for four months and bottled.

## Recommended Serving

At 9 – 10 degrees Celsius with cold served salmon with basil-herb pesto and fresh baguette.



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