



Gala
VÍNARSTVÍ

PINOT & RIESLING BRUT NATURE 2013

variety	Pinot noir 80 %, Welsh riesling 20 %
vineyards	Hermesdorfen (Perná), Bergrus (Perná)
age of the vineyards	8 - 40 years
vineyard area	3 ha Hermesdorfen, 1,2 ha Bergrus
soil type	calcareous loess, dry stony subsoil
production	50 hl/ha
harvest	harvested by hand into small boxes (15 kg), 19. 9. 2013
vinification	<p>in the vineyard: vineyards in integrated production system, cut on one towing, reduction of grapes, green work by hand</p> <p>in the cellar: Pinot & Riesling Brut Nature is manufactured by bottle fermentation and ages 18 - 24 months on its own yeast</p> <p>bottled: April 2014</p>
sugar content at harvest	18,5 °ČNM
residual sugar	2 g/l
acid	7 g/l
alcohol	12,5 % vol
tasting notes	Gently golden color. Autolytic aroma of sweet brioches with a touch of lemon peel and spice. Flavor is spicy, well rounded with finely but intensive sparkle.
recommended period of aging in the bottle	2 - 6 years