



Gala
VÍNĀRSTVÍ

CUVÉE PÁLAVA 2015

VESNICE BAVORY-PERNÁ

varieties	Pálava 60 %, Solaris 40 %
vineyards	Hermesdorfen (Perná), Pod Pálavou (Bavory)
age of the vineyards	9 years
vineyard area	3 ha Hermesdorfen, 0,5 ha Pod Pálavou
soil type	calcareous loess, dry stony subsoil
production	50 hl/ha
harvest	harvested by hand on 30. 8. - 22. 9. 2015
grapegrowing	Our vineyards are located on the edge of the grape-growing world, on the 49th parallel. They have steep, south and south-west facing slopes at about 250 m above sea level. The vineyards are managed using an integrated production system, single guyot training, green harvest, leaf plucking and hand cultivation.
vinification	Grapes arrive at the cellar quickly after harvesting, the grapes undergo a small period of skin contact, temperature-controlled fermentation with 3 months on fermentation lees in stainless steel. bottled: 29. 03. 2016
residual sugar	3,5 g/l
acid	7,2 g/l
alcohol	13 % vol
tasting notes	Golden-yellow colour with a hint of green as well as pronounced tears down the inside of the glass. Lifted and distinctive aromas of lychee and spices which reminds the drinker that Palava was derived from the Gewürztraminer variety. In addition, this full-bodied wine has tones of ripe yellow peach and apricots as well as candied fruit and almonds. This highly aromatic wine has refreshing, juicy acidity and a long finish.
recommended cellaring period	1 - 5 years