

Gelber Muskateller 2017

Qualitätswein 

Origin:	Austria, Wachau, Mautern
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Gelber Muskateller 100 % 13 years 3000 plants/ha 4000 - 4500 liter/ha
Sea Level:	260 m
Soil:	loess danube gravel



Cellar

Harvest:	handpicked
Malolactic	no
Fermentation:	
Skin Contact:	24 hour(s)
Fermentation:	spontaneous steel tank 3 month(s)
Maturing:	steel tank 6 month(s)
Time on the Full	2 month(s)
Yeast:	
Time on the Fine	3 month(s)
Yeast:	
Bottling:	screw cap
Data	
Wine Type:	Still wine white dry
Alcohol:	11.5 %
Acid:	6.3 g/l

Residual Sugar: 6 g/l
Certificates: Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 8 - 10 °C
Aging Potential: high (10 years)
Optimum Drinking Year: 2017 - 2025

Winery

The Nikolaihof Wachau is a very special place that invigorates the people who live and spend time here. With almost 2,000 years of history, the estate is the oldest winery in Austria, and one of the first in the world to have begun operating by biodynamic principles. The estate has been owned by the Saahs family since 1894.