

# Gelber Muskateller 2016

Kamptal Ortswein

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Kamptal Ortswein
<b>Site:</b>	Langenloiser vineyard selection
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Gelber Muskateller 100 %   20 years 4000 - 4500 plants/ha
<b>Sea Level:</b>	320 m
<b>Soil:</b>	primary rock   medium   top soil loess   medium   top soil primary rock   large   sub soil



## Weather / Climate

**Climate:** continental

## Cellar

**Harvest:** handpicked | end/september

**Malolactic** no

**Fermentation:**

**Skin Contact:** 24

**Fermentation:** partly spontaneous  
steel tank | 4 week(s) | 20 °C

**Maturing:** steel tank

**Time on the Full** 4 month(s)

**Yeast:**

**Time on the Fine** 1 month(s)

**Yeast:**

**Bottling:** beginning/march

## Data



<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1.6 g/l
<b>Acid:</b>	6.4 g/l
<b>Total Sulfur:</b>	< 100 mg
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (10 years)

## Wine Description

Dry Muscat blanc á petits grains with excellent varietal character: plenty of elderflower and lemon balm, robust and spicy, fresh wine grape finesse, good palate presence and an elegant finish.

## Winery

The Jurtschitsch winery, situated in Langenlois, is one of the most prestigious wineries in Austria which impeccably displays Austrian wine culture at its best. Alwin and Stefanie Jurtschitsch having been leading the family estate for some time now and have managed to reinterpret premium wine in their own way. For the two of them this means vinifying authentic, complex and terroir-specific wines with cool, elegant stylistics - in other words, permitting the different appellations in Langenlois to express themselves individually.