



NUMEN MUSKATELLER 2017



Origin:	Austria, Niederösterreich, Velm-Götzendorf
Quality grade:	Wein aus Österreich
Site:	Hohes Eck, Steinthal
Site Type:	hilly land
Varietal:	Muskateller 100 % 25 years 4000 plants/ha 3000 liter/ha
Sea Level:	200 - 230 m
Soil:	humus lime sandstone



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked beginning/september
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	Muskateller Semi Carbonic fermentation Stems: 15 % amphora 5 - 7 day(s) 100 %
Maturing:	100 % oak barrel 600 L used barrel 11 month(s) Muskateller
Time on the Full Yeast:	11 month(s) Muskateller
Bottling:	natural cork 800 bottles

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Acid:	6.1 g/l
Residual Sugar:	1.2 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	9 - 13 °C
Aging Potential:	high

WINERY



In balance with nature for 35 years... Being ORGANIC is not a trend, it's a lifestyle and we have been living it for over 35 years. Avoiding all sorts of chemistry is our philosophy. Regarding the environment, natural water, nutrition and particularly in terms of wine. A healthy soil is the key to remarkable and exciting wines. Especially if no boundaries are being set for the development of wines in our beautiful cellars. (Johannes Zillinger)