



SCHWALBENSCHWANZ - MUSKATELLER MAISCHEVERGOREN 2016

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Krepskogel
Site Type:	terraces
Varietal:	Goldmuskateller 50 % 10 years 4200 plants/ha Gelber Muskateller 50 % 10 years 4200 plants/ha
Geographical Orientation:	south east
Sea Level:	550 m
Soil:	karg opaque soil mica



Schmecke das Leben
No.bergend.ppe.

CELLAR

Harvest:	handpicked beginning/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % open fermentation vat 500 L 2 week(s) 100 %
Filter:	unfiltered
Maturing:	small oak barrel 225 L used barrel 18 month(s)
Time on the Full Yeast:	1 month(s)
Time on the Fine Yeast:	17 month(s)
Bottling:	natural cork middle/april 2018
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 10 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2020 - 2030