



## SCHWALBENSCHWANZ - MUSKATELLER MAISCHEVERGOREN 2016

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



Schmecke das Leben  
bio bewegt par.

### CELLAR

<b>Harvest:</b>	handpicked   beginning/october
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   open fermentation vat   500 L   2 week(s)   100 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	small oak barrel   225 L   used barrel   18 month(s)
<b>Time on the Full Yeast:</b>	1 month(s)
<b>Time on the Fine Yeast:</b>	17 month(s)
<b>Bottling:</b>	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