



SEGELFALTER - GELBER MUSKATELLER 2017

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Wein aus Österreich
Site: Krepskogel, Czamillonberg
Site Type: terraces
Varietal: Gelber Muskateller 100 % | 4 - 11 years
4200 plants/ha
Geographical Orientation: south east, south
Sea Level: 440 - 580 m
Soil: karg
opaque soil
mica



demeter



Schmecke das Leben
No. beivengend per.

CELLAR

Harvest: handpicked | end/september
Malolactic Fermentation: yes
Fermentation: spontaneous
large wooden barrel | 1000 L | used barrel | 6 - 8 month(s)
Filter: unfiltered
Maturing: large wooden barrel | 1000 L | used barrel | 18 month(s)
Time on the Full Yeast: 2 month(s)
Time on the Fine Yeast: 16 month(s)
Bottling: natural cork | March 28, 2019
Deacidification: no
Acidification: no

DATA

Wine Type: Still wine | white | dry
Alcohol: 12 %
Residual Sugar: < 1 g/l
Total Sulfur: < 35 mg

Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2021 - 2031