



# SEGELFALTER - GELBER MUSKATELLER 2017

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	< 1 g/l
<b>Total Sulfur:</b>	< 35 mg
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2021 - 2031

## VINEYARD



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

## HARVEST AND MATURING

<b>Harvest:</b>	handpicked   end/september
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous large wooden barrel   1000 L   used barrel   6 - 8 month(s)
<b>Filter:</b>	unfiltered



Schmecke das Leben  
No. beirgend.pst.

<b>Maturing:</b>	large wooden barrel   1000 L   used barrel   18 month(s)
<b>Time on the Full Yeast:</b>	2 month(s)
<b>Time on the Fine Yeast:</b>	16 month(s)
<b>Bottling:</b>	natural cork   March 28, 2019
<b>Deacidification:</b>	no
<b>Acidification:</b>	no