

FRIZZANTE 2017

Origin:	Austria, Neusiedlersee, Rust
Quality grade:	Österreichischer Qualitätswein
Site:	Ruster Hügelland
Site Type:	hilly land
Varietal:	Gelber Muskateller 100 % 11 years
Soil:	loamy little brown earth Muschelkalk



CELLAR

Harvest:	handpicked beginning/september
Malolactic Fermentation:	no
Fermentation:	spontaneous steel tank
Maturing:	steel tank

DATA

Wine Type:	Semi-sparkling wine white dry
Alcohol:	11 %
Residual Sugar:	15 g/l
Acid:	5.5 g/l
Certificates:	bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 °C
Optimum Drinking Year:	2018 - 2020