

Wine Type:	Still wine white dry
Alcohol:	10.5 %
Acid:	5.8 g/l
Residual Sugar:	3.7 g/l
Total Sulfur:	< 65 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C
Aging Potential:	medium (4 years)
Optimum Drinking Year:	2018 - 2021



Vineyard



Origin:	Austria, Niederösterreich, Hollenburg
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Gelber Muskateller 100 % 20 - 25 years 3300 plants/ha 6000 liter/ha
Geographical Orientation:	south east
Sea Level:	200 - 260 m
Soil:	calcareous conglomerate

Weather / Climate

Climate:	continental, pannonic
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Harvest and Maturing

Harvest:	handpicked
Malolactic Fermentation:	partly
Fermentation:	partly spontaneous steel tank 18 day(s) temperature control: yes 16 °C large wooden barrel 600 L used barrel 25 day(s)
Skin Contact:	8 hour(s)
Maturing:	70 % steel tank 6 month(s) 30 % large wooden barrel 600 L used barrel 6 month(s)
Time on the Full Yeast:	1 month(s) 1 month(s)
Time on the Fine Yeast:	3 month(s) 3 month(s)
Bottling:	middle/march 2018