



GELBER MUSKATELLER RÖSCHITZ 2017

Origin:	Austria, Weinviertel, Rösschitz
Quality grade:	Österreichischer Qualitätswein
Site:	vineyard selection
Site Type:	hilly land
Varietal:	Gelber Muskateller 100 % 10 - 20 years 4500 plants/ha 3500 liter/ha
Geographical Orientation:	east
Sea Level:	300 - 350 m
Soil:	loess granite



Cellar

Harvest:	handpicked end/september
Malolactic Fermentation:	no
Skin Contact:	10 hour(s)
Fermentation:	selected yeast steel tank 3 week(s) 18 - 20 °C
Maturing:	steel tank 4 month(s)
Time on the Full Yeast:	2 week(s)
Time on the Fine Yeast:	3 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Acid:	5.7 g/l
Residual Sugar:	1.7 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C



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Aging Potential: small (5 years)

Optimum Drinking Year: 2018 - 2020

Winery

Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each sibling concentrates on what they love and know best at the Gruber Rösschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Rösschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.