



## MUSCAT FREYHEIT 2017

<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Leithagebirge, Parndorfer Platte
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Muskat-Ottonel 70 % Weißburgunder 25 % Chardonnay 5 %
<b>Geographical Orientation:</b>	east, south
<b>Soil:</b>	deep lime sandstone mica schist sandy gravelly loamy sediments



PREMIUM VINEYARDS OF AUSTRIA



### CELLAR

<b>Harvest:</b>	handpicked   end/august - beginning/september
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes

Weingut Heinrich GmbH | Baumgarten 60 | Austria

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<b>Skin Contact:</b>	2 week(s)
<b>Maturing:</b>	oak barrel   500 L   used barrel   8 month(s)
<b>Bottling:</b>	middle/may 2018

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Acid:</b>	4.6 g/l
<b>Residual Sugar:</b>	1.6 g/l
<b>Certificates:</b>	respect - BIODYN