



MUSKAT-OTTONEL 2017

W e i n g u t
SCHÖNBERGER

Origin:	Austria, Neusiedlersee-Hügelland, Mörbisch am See
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection - Mörbisch
Varietal:	Muskat-Ottonel 100 % 30 - 35 years
Soil:	heavy deep loam



Weather / Climate

Climate:	continental, pannonic
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Cellar

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous oak barrel used barrel
Maturing:	oak barrel used barrel 6 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	11 %
Certificates:	vegan, Demeter, bio-dynamic
Allergens:	sulfites



Drinking Temperature: 14 - 16 °C
Aging Potential: medium (7 years)