

MUSKAT OTTONEL 2017

Origin:	Austria, Neusiedlersee, Rust
Quality grade:	Österreichischer Qualitätswein
Site:	Gugel
Varietal:	Muskat-Ottonel 100 % 43 years
Soil:	loamy brown earth granite gneiss primary rock porcelain large



CELLAR

Harvest:	handpicked September 11
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 18 °C
Maturing:	steel tank

DATA

Wine Type:	Still wine white semidry
Alcohol:	12 %
Residual Sugar:	11.5 g/l
Acid:	4.3 g/l
Certificates:	bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 °C

Optimum Drinking Year: 2018 - 2028