

MUSKAT-OTTONEL MAISCHEVERGOREN 2017



Origin:	Austria, Burgenland, Leithaberg
Site:	Eisenstaedter single vineyard Feiersteig
Site Type:	hilly land
Varietal:	Muskat-Ottonel 22 - 39 years
Geographical Orientation:	south east
Sea Level:	180 - 220 m
Soil:	calcareous large brown earth humus medium coarse surface

Vineyard Site:

Due to a Pannonian climate that is moderated by Lake Neusiedl, we are graced with the ability to produce white, red and sweet wines of the highest quality here on the Leithaberg. Warm, dry summers and cold, dry winters combine with the typical wind of Burgenland to shape the vegetation of our region.

Cellar

Harvest:	handpicked October 14
Mash Fermentation:	10
Maturing:	small wooden barrel used barrel 8 month(s)
Bottling:	natural cork Sept. 3, 2014 1142 bottles

Data

Wine Type:	Still wine white dry
Alcohol:	15 %
Residual Sugar:	1 g/l
Acid:	4.5 g/l
Certificates:	organic
Drinking Temperature:	10 - 14 °C
Optimum Drinking Year:	2018 - 2033

Awards

A la Carte:	92
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