



SCHWALBENSCHWANZ - MUSKATELLER MAISCHEVERGOREN 2017

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	< 1 g/l
Total Sulfur:	< 10 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2021 - 2031

VINEYARD



Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Krepskogel
Site Type:	terraces
Varietal:	Goldmuskateller 100 % 11 years 4200 plants/ha
Geographical Orientation:	south east
Sea Level:	550 m
Soil:	karg opaque soil mica

HARVEST AND MATURING

Harvest:	handpicked beginning/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes



Schmecke das Leben
bis zum Rand hin.

Mash Fermentation: complete destemming | Stems: 0 % | open fermentation
vat | 500 L | 3 - 4 week(s) | 100 %
Filter: unfiltered
Maturing: 25 % | small oak barrel | 225 L | used barrel | 18 month(s)
75 % | large wooden barrel | 600 L | used barrel | 18
month(s)
Time on the Full Yeast: 12 month(s)
Time on the Fine Yeast: 6 month(s)
Bottling: natural cork | March 28, 2019
Deacidification: no
Acidification: no