



Gelber Muskateller Gamlitz 2018

Südsteiermark DAC, Ortswein

| | |
|----------------------------------|--|
| Origin: | Austria, Südsteiermark, Gamlitz |
| Quality grade: | Südsteiermark DAC |
| Site: | Gamlitz |
| Normal | Ortswein |
| Classification: | |
| Site Type: | hilly land |
| Varietal: | Gelber Muskateller 100 % 19 - 30 years |
| Geographical Orientation: | east, south east, south, south west |
| Sea Level: | 380 - 420 m |
| Soil: | gravelly sandy calcareous deep |



Weather / Climate

Average Rainfall Per 1000 - 1500 mm

Vintage:

Cellar

Harvest: handpicked | middle/september

Malolactic no

Fermentation:

Mazeration: 15 hour(s)

Mash Fermentation: squashed | Stems: 0 % | steel tank

Fermentation: spontaneous

steel tank

Maturing: steel tank | 8 month(s)

Data

Wine Type: Still wine | white | dry

Alcohol: 12 %

Acid: 5.9 g/l

Residual Sugar: 1.1 g/l


Allergens: sulfites

Drinking Temperature: 11 - 13 °C

Aging Potential: medium (5 years)

Optimum Drinking Year: 2019 - 2023

Weingut Hannes Sabathi | Kranachberg 51 | 8462 Gamlitz | Austria

office@hannessabathi.at | www.hannessabathi.at | www.hannessabathi.at/shop/ |  |

www.facebook.com/SabathiHannes | www.instagram.com/hannessabathiwein/