



Hannes SABATHI

Gelber Muskateller Gamlitz 2018

Origin:	Austria, Südsteiermark, Gamlitz
Quality grade:	Südsteiermark DAC
Site:	Gamlitz
Normal Classification:	Ortswein
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 Vintage: 1000 - 1500 mm

Cellar


Harvest:	handpicked middle/september
Malolactic Fermentation:	no
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



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