



Hannes SABATHI

# Gelber Muskateller 2018

Österreichischer Qualitätswein, STK

<b>Origin:</b>	Austria, Südsteiermark, Gamlitz
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Südsteiermark DAC
<b>Normal</b>	STK
<b>Classification:</b>	
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Gelber Muskateller 100 %   19 - 23 years 3900 - 4000 plants/ha   5000 - 6000 liter/ha east, south east, south, south west
<b>Geographical</b>	
<b>Orientation:</b>	
<b>Sea Level:</b>	380 - 500 m
<b>Soil:</b>	gravel   large Kalkmergel   little

## Weather / Climate

<b>Climate:</b>	continental
<b>Average Rainfall Per</b>	1000 - 1500 mm

**Vintage:**

## Cellar

<b>Harvest:</b>	handpicked   end/september
<b>Malolactic</b>	no
<b>Fermentation:</b>	
<b>Sulfur Added:</b>	grapes, wine
<b>Mazeration:</b>	completely destemmed   15 hour(s)   in the press
<b>Fermentation:</b>	selected yeast steel tank   10 - 18 day(s)   temperature control: yes   18 - 19 °C
<b>Filter:</b>	kieselgur filtration   coarse
<b>Maturing:</b>	steel tank   6 - 10 month(s)
<b>Time on the Fine</b>	6 - 10 month(s)

**Yeast:**

**Bottling:** screw cap

**Deacidification:** no

**Acidification:** no

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.2 g/l
<b>Allergens:</b>	sulfites



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**Drinking Temperature:** 10 - 12 °C  
**Aging Potential:** medium (5 years)  
**Optimum Drinking Year:** 2019 - 2022