



Hannes SABATHI

Gelber Muskateller 2018

Österreichischer Qualitätswein, STK

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

Weather / Climate

Climate:	continental
Average Rainfall Per	1000 - 1500 mm

Vintage:

Cellar

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

Yeast:

Bottling: screw cap

Deacidification: no

Acidification: no

Data

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



Weingut Hannes Sabathi | Kranachberg 51 | 8462 Gamlitz | Austria

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

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