

ROSNER

Österreich · Kamptal · Langenlois

Muskat 2018

Wine Description

Easy drinking Cuvée from Gelber Muskateller and Muskat Ottonel. Rose flavors and the typical aromas of Muskat are very dominant in this wine.



Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	2.4 g/l
Acid:	5.6 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium
Optimum Drinking Year:	2020 - 2025

Vineyard

Vineyard Site:

Sourced from various vineyards in the north of Langenlois

Origin:	Austria, Niederösterreich, Langenlois
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection North of Langenlois
Varietal:	Muskateller 67 % 25 years Muskat-Ottonel 33 % 25 years

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	no
Mazeration:	completely destemmed 12 hour(s) 10 °C cold
Fermentation:	selected yeast Pre Clarification: yes strong 8 hours steel tank temperature control: yes
Sulfur Added:	wine
Certification:	Winery

Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.



Im Weingarten

Mehrere Weingärten im Norden von Langenlois sind mit den Sorten Gelber Muskateller und Muskat Ottonel bepflanzt, wobei letzterer in den kühleren Lagen steht. Ertragsreduktion steht an oberster Stelle und Traubenteilen im Sommer ist jährlich am Plan um einen klarfruchtigen Muskat zu keltern.

Im Keller

Etwa zwei Drittel Gelber Muskateller und ein Drittel Muskat Ottonel werden bereits vor der Gärung zusammengeführt. Dabei bringt der Gelbe Muskateller die gewohnte Fruchtprägnanz, die von der Eleganz und Milde des Muskat Ottonels abgerundet wird.