



SCHWALBENSCHWANZ - MUSKATELLER MAISCHEVERGOREN 2018

Wine Type:	Still wine orange dry
Alcohol:	11 %
Residual Sugar:	< 2 g/l
Total Sulfur:	< 10 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2022 - 2032

VINEYARD



Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Krepskogel
Site Type:	terraces
Varietal:	Goldmuskateller 100 % 12 years 4200 plants/ha
Geographical Orientation:	south east
Sea Level:	550 m
Soil:	karg opaque soil mica

HARVEST AND MATURING

Harvest:	handpicked end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes



Schmecke das Leben
bis tief in den Geist.

Mash Fermentation:	complete destemming Stems: 0 % open fermentation vat 2 week(s) 100 %
Filter:	unfiltered
Maturing:	small oak barrel used barrel 18 month(s)
Bottling:	natural cork April 14, 2020
Deacidification:	no
Acidification:	no