



SEGELFALTER - GELBER MUSKATELLER 2018

Wine Type:	Still wine white dry
Alcohol:	10 %
Residual Sugar:	< 2 g/l
Total Sulfur:	< 20 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2022 - 2032

VINEYARD



Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Krepskogel, Czamillonberg
Site Type:	terraces
Varietal:	Gelber Muskateller 100 % 5 - 12 years 4200 plants/ha
Geographical Orientation:	south east, south
Sea Level:	440 - 580 m
Soil:	karg opaque soil mica

HARVEST AND MATURING

Harvest:	handpicked middle/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Filter:	unfiltered
Maturing:	large wooden barrel used barrel 18 month(s)



Schmecke das Leben
No. beirgend.pst.



Bottling: natural cork | April 14, 2020
Deacidification: no
Acidification: no