

Umathum Gelber Muskateller 2019

Wine Description

bright straw yellow, in the nose fine aroma of muscat grapes, tastefully and spicy on the palate with flavours of peach, it's nice to drink

Wine Type:	Still wine white dry
Alcohol:	10.4 %
Residual Sugar:	4.3 g/l
Acid:	7.4 g/l
Allergens:	sulfites
Drinking Temperature:	12 °C
Aging Potential:	medium (4 years)
Optimum Drinking Year:	2020 - 2022



Vineyard



Origin:	Austria, Burgenland, Frauenkirchen
Quality grade:	Österreichischer Qualitätswein
Site:	Hackelberg
Site Type:	hillside
Varietal:	Gelber Muskateller 100 % 12 years 4000 plants/ha 5700 liter/ha
Geographical Orientation:	south
Sea Level:	150 - 170 m
Soil:	sand slate sub soil

Harvest and Maturing

Harvest:	handpicked
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Grape Sorting:	manual and mechanical
Malolactic Fermentation:	no
Mazeration:	squashed 2 hour(s) cold with stems: yes
Mash Fermentation:	squashed Stems: 0 %
Fermentation:	spontaneous steel tank 12 day(s) temperature control: yes 17 - 22 °C
Filter:	layer filtration
Sulfur Added:	wine
Maturing:	steel tank 6 month(s)
Bottling:	screw cap

Product Codes

EAN:	9008172190810
EAN / carton 6:	9008172190865

Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.

Food recommendation

the ideal aperitif wine for every season, a great summer wine