



# SCHWALBENSCHWANZ - MUSKATELLER MAISCHEVERGOREN 2019

<b>Origin:</b>	Austria, Südsteiermark, Leutschach
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Krepskogel
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Goldmuskateller 100 %   13 years 4200 plants/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	550 m
<b>Soil:</b>	karg opaque soil mica



Schmecke das Leben  
bio.demeter.at

## CELLAR

<b>Harvest:</b>	handpicked   end/september
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   open fermentation vat   10 day(s)   100 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	small wooden barrel   used barrel   18 month(s)
<b>Bottling:</b>	natural cork   March 22, 2021
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## DATA

<b>Wine Type:</b>	Still wine   orange   dry
<b>Alcohol:</b>	11.5 %
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites

**Drinking Temperature:** 12 - 14 °C  
**Aging Potential:** high (10 years)  
**Optimum Drinking Year:** 2023 - 2033