



SEGELFALTER - GELBER MUSKATELLER 2019

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Wein aus Österreich
Site: Krepskogel, Czamillonberg
Site Type: terraces
Varietal: Gelber Muskateller 100 % | 6 - 13 years
4200 plants/ha
Geographical Orientation: south east, south
Sea Level: 440 - 580 m
Soil: karg
opaque soil
mica



demeter



Schmecke das Leben
No. beirgend.pst.

CELLAR

Harvest: handpicked | end/september
Fermentation: spontaneous
Malolactic Fermentation: yes
Filter: unfiltered
Maturing: large wooden barrel | used barrel | 18 month(s)
Bottling: natural cork
Deacidification: no
Acidification: no

DATA

Wine Type: Still wine | white | dry
Alcohol: 11.5 %
Certificates: Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 10 - 14 °C
Aging Potential: high (10 years)
Optimum Drinking Year: 2023 - 2033