

# Umathum Gelber Muskateller 2020

## 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

<b>Wine Type:</b>	Still wine   white   dry
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 °C
<b>Aging Potential:</b>	medium (4 years)
<b>Optimum Drinking Year:</b>	2021 - 2023

## Vineyard



<b>Origin:</b>	Austria, Burgenland, Frauenkirchen
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Hackelberg
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Gelber Muskateller 100 %   13 years 4000 plants/ha   5700 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	150 - 170 m
<b>Soil:</b>	sand slate   sub soil

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual and mechanical
<b>Malolactic Fermentation:</b>	no
<b>Mazeration:</b>	squashed   2 hour(s)   cold   with stems: yes



Weingut Umathum | St. Andräer Straße 7 | 7132 Frauenkirchen | Austria

[www.umathum.at](http://www.umathum.at) | [office@umathum.at](mailto:office@umathum.at) |  | [www.instagram.com/umathum\\_winery/](https://www.instagram.com/umathum_winery/) | [www.umathum.at/shop/](http://www.umathum.at/shop/)

<b>Mash Fermentation:</b>	squashed   Stems: 0 %
<b>Fermentation:</b>	spontaneous steel tank   12 day(s)   temperature control: yes   17 - 22 °C
<b>Filter:</b>	layer filtration
<b>Sulfur Added:</b>	wine
<b>Maturing:</b>	steel tank   6 month(s)
<b>Bottling:</b>	screw cap

## Product Codes

<b>EAN:</b>	9008172190810
<b>EAN / carton 6:</b>	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