

Umathum

Gelber Muskateller 2020

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



Cellar

Harvest:	handpicked
Grape Sorting:	manual and mechanical
Malolactic Fermentation:	no
Sulfur Added:	wine
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
Maturing:	steel tank 6 month(s)

Data

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

Product Codes

EAN:	9008172190810
EAN / carton 6:	9008172190865

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

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