



# SCHWALBENSCHWANZ - MUSKATELLER MAISCHEVERGOREN 2020

<b>Wine Type:</b>	Still wine   orange   dry
<b>Alcohol:</b>	11.5 %
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2024 - 2034

## VINEYARD



<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 %   14 years 4200 plants/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	550 m
<b>Soil:</b>	karg opaque soil mica

## HARVEST AND MATURING

<b>Harvest:</b>	handpicked   beginning/october
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   open fermentation vat   10 day(s)   100 %



Schmecke das Leben  
Vollbegründet

**Filter:** unfiltered  
**Maturing:** small oak barrel | used barrel | 18 month(s)  
**Bottling:** natural cork | April 12, 2022  
**Deacidification:** no  
**Acidification:** no