



# SEGELFALTER - GELBER MUSKATELLER 2020

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | Still wine   white   dry |
| <b>Alcohol:</b>               | 12 %                     |
| <b>Certificates:</b>          | Demeter, bio-dynamic     |
| <b>Allergens:</b>             | sulfites                 |
| <b>Drinking Temperature:</b>  | 10 - 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, Czamillonberg                                 |
| <b>Site Type:</b>                | terraces                                                  |
| <b>Varietal:</b>                 | Gelber Muskateller 100 %   7 - 14 years<br>4200 plants/ha |
| <b>Geographical Orientation:</b> | south east, south                                         |
| <b>Sea Level:</b>                | 440 - 580 m                                               |
| <b>Soil:</b>                     | karg<br>opaque soil<br>mica                               |

## HARVEST AND MATURING

|                                 |                                                 |
|---------------------------------|-------------------------------------------------|
| <b>Harvest:</b>                 | handpicked   beginning/october                  |
| <b>Fermentation:</b>            | spontaneous                                     |
| <b>Malolactic Fermentation:</b> | yes                                             |
| <b>Filter:</b>                  | unfiltered                                      |
| <b>Maturing:</b>                | large wooden barrel   used barrel   18 month(s) |
| <b>Bottling:</b>                | natural cork   April 12, 2022                   |
| <b>Deacidification:</b>         | no                                              |



Schmecke das Leben  
bio-weingut

**Acidification:**

no