

MALAT

FURTH Gelber Muskateller 2021

Origin:	Austria, Niederösterreich, Furth at Göttweig
Quality grade:	Local wine
Varietal:	Gelber Muskateller
Soil:	alluvial soil danube gravel calcareous



Cellar

Harvest:	handpicked
Fermentation:	spontaneous steel tank
Maturing:	large wooden barrel used barrel


Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1.1 g/l
Acid:	7.7 g/l
Drinking Temperature:	8 - 10 °C

Die anspruchsvolle Fruchtbombe:
Holunderblüten, Physalis, Litschi.
flüssige Obsterfahrung

Weingut MALAT | Hafnerstraße 12 | 3511 Furth at Göttweig | Austria

+43 2732 82934

weingut@malat.at | www.malat.at |  www.instagram.com/malat.weingut.hotel/ | www.malat.at/wp/shop/ | www.facebook.com/WeingutMalat/