

Umathum Gelber Muskateller 2021

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

Wine Type: Still wine | white | dry

Alcohol: 12.8 %

Residual Sugar: 5.6 g/l

Acid: 5.8 g/l

Allergens: sulfites

Drinking Temperature: 12 °C

Aging Potential: 4 years

Optimum Drinking Year: 2022 - 2024



Vineyard



Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Hackelberg

Site Type: hillside

Varietal: Gelber Muskateller 100 % | 14 years
4000 plants/ha | 5700 liter/ha

Geographical Orientation: south

Sea Level: 150 - 170 m

Soil: sand
slate | sub soil

Harvest and Maturing

Harvest: handpicked

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

www.umathum.at | office@umathum.at | www.instagram.com/umathum_winery/ | www.umathum.at/shop/

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

Product Codes

EAN:	9008172190810
EAN / carton 6:	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