

Gelber Muskateller 2021



Wine Description

Our Gelber Muskateller is a young vineyard and grows on a stony south-east sided site in about 320m above sealevel. Harvested by hand and spontaneous fermentation brought this easy-drinking wine, that smells very flowery, is fruity and spicy on the palate and has a mineral finish. The Gelber Muskateller 21 is perfect as aperitif and an ideal wine for warm and sunny days.

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| Wine Type: | Still wine white dry |
| Alcohol: | 12 % |
| Residual Sugar: | 3.4 g/l |
| Acid: | 5.7 g/l |
| Total Sulfur: | 32 mg |
| Certificates: | organic, Demeter |
| Allergens: | sulfites |
| Drinking Temperature: | 9 - 11 °C |
| Aging Potential: | 4 years |
| Optimum Drinking Year: | 2022 - 2025 |


Vineyard

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|-----------------------|----------------------------|
| Origin: | Austria, Kamptal, Mollands |
| Quality grade: | Bio-Wein aus Österreich |
| Site: | Steinleiten |
| Soil | Gföhler Gneis |

Harvest and Maturing

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|---------------------------------|-------------|
| Harvest | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Maturing | steel tank |

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