



Wine Type:	Still wine   white   dry
Alcohol:	11 %
Residual Sugar:	1 g/l
Acid:	6.2 g/l
Drinking Temperature:	8 - 10 °C

## Vineyard



Origin:	Austria, Niederösterreich
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection
Varietal:	Gelber Muskateller 100 %

## Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous stainless steel tank
Skin Contact:	14 day(s)
Filter:	unfiltered
Maturing:	large wooden barrel
Bottling:	screw cap

## Product Codes

EAN:

9120008893129

---

Intensive Aromatik, gepflegte Wildheit.


Luftig, leicht und dennoch füllig.

*Zu roh Mariniertem*

---

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

+43 2732 82934

weingut@malat.at | [www.malat.at](http://www.malat.at) |  | [www.instagram.com/malat.weingut.hotel/](https://www.instagram.com/malat.weingut.hotel/) | [www.malat.at/wp/shop/](http://www.malat.at/wp/shop/) | [www.facebook.com/WeingutMalat/](https://www.facebook.com/WeingutMalat/)