



SCHWALBENSCHWANZ - MUSKATELLER MAISCHEVERGOREN 2021

Wine Type:	Still wine orange dry
Alcohol:	12.5 %
Residual Sugar:	2.4 g/l
Acid:	6.5 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2025 - 2035

VINEYARD



Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Krepskogel
Site Type:	terraces
Varietal:	Goldmuskateller 100 % 15 years 4200 plants/ha
Geographical Orientation:	south east
Sea Level:	550 m
Soil:	karg opaque soil mica

WEATHER / CLIMATE

Seasons 2021:	June flowering dry September harvest cold rainy
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Schmecke das Leben
bis zum Grund hin.

HARVEST AND MATURING

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % open fermentation vat 10 day(s) 100 %
Filter:	unfiltered
Maturing:	small oak barrel used barrel 18 month(s)
Bottling:	natural cork
Deacidification:	no
Acidification:	no