

2022

Nr. 17 - Gelber Muskateller Amphora

Landwein, Wineland
Organic Farming



Terroir

Grapes originate from single vineyard Kulm in Rust – loamy mica schist – soft pruning – organic compost

Cellar

Grapes fermented on skins for 4 weeks, 20% spontaneously with stems in amphorae. Matured on lees for 6 months, malolactic completed. Unfiltered, yet brilliantly clear.

Profile and Characteristics

Light straw yellow, slightly cloudy. Intense aromas of eucalyptus, elderberry and orange. Precise acidity on the palate, clear tannins and a lively openness due to the amphora ageing. Lots of structure and complexity despite 11% alcohol.

Varietal
Muskateller

Flavor
dry

Alcohol
11 %

Residual Sugar
1 g/l

Acid
5.6 g/l

Drinking Temperature
10- 12 °C

