

2022 Nr. 17 - Gelber Muskateller Amphora 2022

Landwein

Origin: Austria, Wineland
Quality grade: Landwein
Varietal: Muskateller

Vineyard Site:

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.

Data

Wine Type: white | dry
Alcohol: 11 %
Residual Sugar: 1 g/l
Acid: 5.6 g/l
Drinking 10 - 12 °C

Temperature:

Tasting Notes

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.

Food Pairing

Ideal as an accompaniment to intense dishes as well as an aperitif.



LEITHBERG™