



Origin: Austria, Niederösterreich, Furth at Göttweig
Quality grade: Local wine
Varietal: Gelber Muskateller
Soil: alluvial soil
danube gravel
calcareous



Cellar

Harvest: handpicked
Fermentation: spontaneous
steel tank
Maturing: large wooden barrel | used barrel


Data

Wine Type: Still wine | white | dry
Alcohol: 12 %
Residual Sugar: 1.5 g/l
Acid: 7.6 g/l
Drinking Temperature: 8 - 10 °C

Die anspruchsvolle Fruchtbombe:
Holunderblüten, Physalis, Litschi.
flüssige Obsterfahrung

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

+43 2732 82934

weingut@malat.at | www.malat.at |  | www.instagram.com/malat.weingut.hotel/ | www.malat.at/wp/shop/ | www.facebook.com/WeingutMalat/