

MALAT

FURTH Gelber Muskateller 2022

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

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