

FURTH Gelber Muskateller 2022

Local wine

MALAT



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

Vineyard




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

Harvest and Maturing

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

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/

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

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