

Gelber Muskateller 2022



Wine Description

Our Gelber Muskateller is a young vineyard and grows on a stony south-east sided site in about 320m above sealevel. Harvested by hand and spontaneous fermentation brought this easy-drinking wine, that smells very flowery, is fruity and spicy on the palate and has a mineral finish. The Gelber Muskateller 22 is perfect as aperitif and an ideal wine for warm and sunny days.

Wine Type:	Still wine white dry
Alcohol:	11 %
Residual Sugar:	5.9 g/l
Acid:	6.3 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C
Aging Potential:	4 years
Optimum Drinking Year:	2023 - 2026

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Bio-Wein aus Österreich
Site:	Steinleiten
Soil:	Gföhler Gneis

Harvest and Maturing

Harvest	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing	steel tank