



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: 11 %  
Residual Sugar: 1 g/l  
Acid: 4.9 g/l  
Drinking Temperature: 8 - 10 °C




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

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