

FURTH Gelber Muskateller 2023

Local wine

MALAT



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

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| Origin: | Austria, Niederösterreich, Furth at Göttweig |
| Quality grade: | Local wine |
| Varietal: | Gelber Muskateller |
| Wine Type: | Still wine white dry |
| Alcohol: | 11 % |
| Residual Sugar: | 1 g/l |
| Acid: | 4.9 g/l |
| Drinking Temperature: | 8 - 10 °C |

Harvest and Maturing

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


Vineyard

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| Soil: | alluvial soil danube gravel calcareous |
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