

# Gelber Muskateller 2023



## Wine Description

Our Gelber Muskateller vineyard is about 30 years old and grows on a stony south-east sided site in about 320m above sealevel. The harvest is always by hand - like all of our grapes. After spontaneous fermentation the Gelber Muskateller is racked one time and stays then in a steel tank on the fine yeasts until botteling - this is mostly in following summer. The result is an easy-drinking wine, that smells very flowery, is fruity and spicy on the palate and has a mineral finish. It is a super Summerwine and an ideal aperitif.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	8.7 g/l
<b>Acid:</b>	6.2 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	9 - 11 °C
<b>Aging Potential:</b>	4 years
<b>Optimum Drinking Year:</b>	2024 - 2027

## Vineyard

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

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	steel tank