

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.

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

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