

2023

Nr. 17 - Gelber Muskateller Amphora

Landwein, Wineland
Organic Farming



Terroir

Grapes originate from single vineyard Kulm in Rust –organic production - loamy mica schist – soft pruning – organic compost

Cellar

handpicked – 4 weeks on the skins – 20% whole bunches – spontaneous fermentation – malolactic fermentation – 6 months ageing in concrete amphora - unfiltered

WINE: 17	
VINTAGE: 2023	
NUMBER: 0001/1450	
VARIETY	GELBER MUSKATELLER
OENOLOGY	4 weeks on skins, 20% whole bunches
OENOLOGY 2	wild fermentation
AGEING	6 months amphora
TOTAL ACIDITY	5.3 g/L
RES. SUGAR	1.0 g/L

Profile and Characteristics

elderflower – eucalyptus – orange peel – light – multi-layered

Awards

A la Carte
92

Varietal
Muskateller

Flavor
dry

Alcohol
12 %

Residual Sugar
1 g/l

Acid
5.3 g/l

Drinking Temperature
10- 12 °C

