

**MALAT**

# FURTH Gelber Muskateller 2024

|                |  |
|----------------|--|
| Origin:        | Austria, Niederösterreich, Furth at Göttweig |
| Quality grade: | Local wine                                   |
| Varietal:      | Gelber Muskateller                           |
| Soil:          | alluvial soil<br>danube gravel<br>calcareous |



## Cellar

|               |                                   |
|---------------|-----------------------------------|
| Harvest:      | handpicked                        |
| Fermentation: | spontaneous<br>steel tank         |
| Maturing:     | large wooden barrel   used barrel |


## Data

|                       |                          |
|-----------------------|--------------------------|
| Wine Type:            | Still wine   white   dry |
| Alcohol:              | 11.5 %                   |
| Residual Sugar:       | 1.7 g/l                  |
| Acid:                 | 5.4 g/l                  |
| Drinking Temperature: | 8 - 10 °C                |

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

Weingut MALAT | Hafnerstraße 12 | 3511 Furth at Göttweig | Austria

+43 2732 82934

weingut@malat.at | [www.malat.at](http://www.malat.at) |  [www.instagram.com/malat.weingut.hotel/](https://www.instagram.com/malat.weingut.hotel/) | [www.malat.at/wp/shop/](http://www.malat.at/wp/shop/) | [www.facebook.com/WeingutMalat/](https://www.facebook.com/WeingutMalat/)