



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



Cellar

Harvest: handpicked
Fermentation: spontaneous
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 Fruchtprobe:
Holunderblüten, Physalis, Litschi.
flüssige Obsterfahrung