

# FURTH Gelber Muskateller 2024

Local wine

# MALAT



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

## Vineyard




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

## Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous steel tank
Maturing:	large wooden barrel   used barrel

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

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