



## SCHWALBENSCHWANZ - MUSKATELLER MAISCHEVERGOREN 2024

|                           |                                                    |
|---------------------------|----------------------------------------------------|
| Origin:                   | Austria, Südsteiermark, Leutschach                 |
| Quality grade:            | Wein aus Österreich                                |
| Site:                     | Krepskogel                                         |
| Site Type:                | terraces                                           |
| Varietal                  | Goldmuskateller 100 %   18 years<br>4200 plants/ha |
| Geographical Orientation: | south east                                         |
| Sea Level:                | 550 m                                              |
| Soil                      | karg<br>opaque soil<br>mica                        |



Schmecke das Leben  
bio-beeintragend par.

### CELLAR

|                          |                                                                                 |
|--------------------------|---------------------------------------------------------------------------------|
| Harvest                  | handpicked   middle/september                                                   |
| Fermentation:            | spontaneous                                                                     |
| Malolactic Fermentation: | yes                                                                             |
| Mash Fermentation        | complete destemming   Stems: 0 %   open fermentation<br>vat   10 day(s)   100 % |
| Filter                   | unfiltered                                                                      |
| Maturing                 | small oak barrel   used barrel   18 month(s)                                    |
| Bottling                 | natural cork   April 22, 2026                                                   |
| Deacidification:         | no                                                                              |
| Acidification:           | no                                                                              |

### DATA

|                               |                           |
|-------------------------------|---------------------------|
| <b>Wine Type:</b>             | Still wine   orange   dry |
| <b>Alcohol:</b>               | 12.5 %                    |
| <b>Certificates:</b>          | Demeter, bio-dynamic      |
| <b>Allergens:</b>             | sulfites                  |
| <b>Drinking Temperature:</b>  | 12 - 14 °C                |
| <b>Aging Potential:</b>       | high (10 years)           |
| <b>Optimum Drinking Year:</b> | 2028 - 2038               |