



LOIMER

MUSKATELLER MIT ACHTUNG 2016

Origin: Austria, Kamptal
Quality grade: Österreichischer Landwein
Site: Weingärten Gumpoldskirchen
Varietal: Muskateller 100 % | 10 - 20 years
5000 plants/ha | 4000 liter/ha
Sea Level: 250 m
Soil: calcareous
clayey
sediments



lacon
INSTITUT



CELLAR

Harvest: handpicked
Malolactic Fermentation: yes
Fermentation: spontaneous
oak barrel | used barrel
Maturing: oak barrel | used barrel
Time on the Full Yeast: 7 month(s)
Bottling: end/april 2017

DATA

Wine Type: Still wine | white | dry

Alcohol: 11.5 %
Residual Sugar: 1.5 g/l
Acid: 4.3 g/l
Certificates: vegan, respect - BIODYN, Organic farming according to EU-standard, LACON
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Optimum Drinking Year: 2017 - 2020