



SCHWALBENSCHWANZ - MUSKATELLER MAISCHEVERGOREN 2016

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Krepskogel
Site Type:	terraces
Varietal:	Goldmuskateller 50 % 10 years 4200 plants/ha Gelber Muskateller 50 % 10 years 4200 plants/ha
Geographical Orientation:	south east
Sea Level:	550 m
Soil:	karg opaque soil mica



Schmecke das Leben
bio.beiwegend.par.

CELLAR

Harvest:	handpicked beginning/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % open fermentation vat 500 L 2 week(s) 100 %
Filter:	unfiltered
Maturing:	small oak barrel 225 L used barrel 18 month(s)
Time on the Full Yeast:	1 month(s)
Time on the Fine Yeast:	17 month(s)
Bottling:	natural cork middle/april 2018

Deacidification: no
Acidification: no

DATA

Wine Type: still wine | white | dry
Alcohol: 12.5 %
Acid: 6 g/l
Residual Sugar: 1 g/l
Total Sulfur: < 10 mg
Certificates: Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2020 - 2030