



SEGELFALTER - GELBER MUSKATELLER 2017

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| Origin: | Austria, Südsteiermark, Leutschach |
| Quality grade: | Wein aus Österreich |
| Site: | Krepskogel, Czamillonberg |
| Site Type: | terraces |
| Varietal: | Gelber Muskateller 100 % 4 - 11 years 4200 plants/ha |
| Geographical Orientation: | south east, south |
| Sea Level: | 440 - 580 m |
| Soil: | karg opaque soil mica |



Schmecke das Leben
bis bevegend pur.

CELLAR

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| Harvest: | handpicked end/september |
| Malolactic Fermentation: | yes |
| Fermentation: | spontaneous large wooden barrel 1000 L used barrel 6 - 8 month(s) |
| Filter: | unfiltered |
| Maturing: | large wooden barrel 1000 L used barrel 18 month(s) |
| Time on the Full Yeast: | 2 month(s) |
| Time on the Fine Yeast: | 16 month(s) |
| Bottling: | natural cork March 28, 2019 |
| Deacidification: | no |
| Acidification: | no |

DATA

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| Wine Type: | still wine white dry |
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| Alcohol: | 12 % |
| Residual Sugar: | < 1 g/l |
| Total Sulfur: | < 35 mg |
| Certificates: | Demeter, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Aging Potential: | high (15 years) |
| Optimum Drinking Year: | 2021 - 2031 |