



SEGELFALTER - GELBER MUSKATELLER 2017

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

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

Wine Type:	still wine white dry
-------------------	--------------------------

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