



# SCHWALBENSCHWANZ - MUSKATELLER MAISCHEVERGOREN 2018

<b>Origin:</b>	Austria, Südsteiermark, Leutschach
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Krepskogel
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Goldmuskateller 100 %   12 years 4200 plants/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	550 m
<b>Soil:</b>	karg opaque soil mica



Schmecke das Leben  
bio.begegnung.par.

## CELLAR

<b>Harvest:</b>	handpicked   end/september
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   open fermentation vat   2 week(s)   100 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	small oak barrel   used barrel   18 month(s)
<b>Bottling:</b>	natural cork   April 14, 2020
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## DATA

<b>Wine Type:</b>	still wine   orange   dry
<b>Alcohol:</b>	11 %
<b>Residual Sugar:</b>	< 2 g/l
<b>Total Sulfur:</b>	< 10 mg
<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>	2022 - 2032