



SCHWALBENSCHWANZ - MUSKATELLER MAISCHEVERGOREN 2019

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Krepskogel
Site Type:	terraces
Varietal:	Goldmuskateller 100 % 13 years 4200 plants/ha
Geographical Orientation:	south east
Sea Level:	550 m
Soil:	karg opaque soil mica



Schmecke das Leben
bio.begegnung

CELLAR

Harvest:	handpicked end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % open fermentation vat 10 day(s) 100 %
Filter:	unfiltered
Maturing:	small wooden barrel used barrel 18 month(s)
Bottling:	natural cork March 22, 2021
Deacidification:	no
Acidification:	no

DATA

Wine Type:	still wine orange dry
Alcohol:	11.5 %
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2023 - 2033