



SEGELFALTER - GELBER MUSKATELLER 2019

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Krepskogel, Czamillonberg
Site Type:	terraces
Varietal:	Gelber Muskateller 100 % 6 - 13 years 4200 plants/ha
Geographical Orientation:	south east, south
Sea Level:	440 - 580 m
Soil:	karg opaque soil mica



Schmecke das Leben
bio.bevegend.par.

CELLAR

Harvest:	handpicked end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Filter:	unfiltered
Maturing:	large wooden barrel used barrel 18 month(s)
Bottling:	natural cork
Deacidification:	no
Acidification:	no

DATA

Wine Type:	still wine white dry
Alcohol:	11.5 %
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites

Drinking Temperature: 10 - 14 °C
Aging Potential: high (10 years)
Optimum Drinking Year: 2023 - 2033