

# Gelber Muskateller 2021



## Wine Description

Our Gelber Muskateller is a young vineyard and grows on a stony south-east sided site in about 320m above sealevel. Harvested by hand and spontaneous fermentation brought this easy-drinking wine, that smells very flowery, is fruity and spicy on the palate and has a mineral finish. The Gelber Muskateller 21 is perfect as aperitif and an ideal wine for warm and sunny days.

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | still wine   white   dry |
| <b>Alcohol:</b>               | 12 %                     |
| <b>Residual Sugar:</b>        | 3.4 g/l                  |
| <b>Acid:</b>                  | 5.7 g/l                  |
| <b>Total Sulfur:</b>          | 32 mg                    |
| <b>Certificates:</b>          | organic, Demeter         |
| <b>Allergens:</b>             | sulfites                 |
| <b>Drinking Temperature:</b>  | 9 - 11 °C                |
| <b>Aging Potential:</b>       | 4 years                  |
| <b>Optimum Drinking Year:</b> | 2022 - 2025              |

## Vineyard

|                       |                                |
|-----------------------|--------------------------------|
| <b>Origin:</b>        | Austria, Kamptal, Mollands     |
| <b>Quality grade:</b> | Österreichischer Qualitätswein |
| <b>Site:</b>          | Steinleiten                    |
| <b>Soil:</b>          | Gföhler Gneis                  |

## Harvest and Maturing

|                                 |             |
|---------------------------------|-------------|
| <b>Harvest:</b>                 | handpicked  |
| <b>Fermentation:</b>            | spontaneous |
| <b>Malolactic Fermentation:</b> | yes         |
| <b>Maturing:</b>                | steel tank  |