



SCHWALBENSCHWANZ - MUSKATELLER MAISCHEVERGOREN 2021

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Krepskogel
Site Type:	terraces
Varietal:	Goldmuskateller 100 % 15 years 4200 plants/ha
Geographical Orientation:	south east
Sea Level:	550 m
Soil:	karg opaque soil mica



Schmecke das Leben
bio.begeistert

WEATHER / CLIMATE

Seasons 2021:	June flowering dry September harvest cold rainy
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CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % open fermentation vat 10 day(s) 100 %
Filter:	unfiltered
Maturing:	small oak barrel used barrel 18 month(s)
Bottling:	natural cork

Deacidification: no
Acidification: no

DATA

Wine Type: still wine | orange | dry
Alcohol: 12.5 %
Residual Sugar: 2.4 g/l
Acid: 6.5 g/l
Certificates: Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high (10 years)
Optimum Drinking Year: 2025 - 2035