

2022 Nr. 17 - Gelber **Muskateller** Amphora

Landwein, Wineland

Vineyard

Grapes originate from single vineyard Kulm in Rust – loamy mica schist - soft pruning organic compost

Cellar

Grapes fermented on skins for 4 weeks, 20% spontaneously with stems in amphorae. Matured on lees for 6 months, malolactic completed. Unfiltered, yet brilliantly clear.

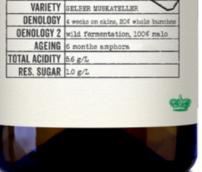
Tasting Note

Light straw yellow, slightly cloudy. Intense aromas of eucalyptus, elderberry and orange. Precise acidity on the palate, clear tannins and a lively openness due to the amphora ageing. Lots of structure and complexity despite 11% alcohol.

Food Pairing

Ideal as an accompaniment to intense dishes as well as an aperitif.





Varietal Muskateller

Flavor dry

Alcohol 11 %

Residual Sugar 1 g/l

Acid 5.6 g/l

Drinking Temperature 10 - 12 °C

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