

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

EAN  
9003634115363