

2022

Nr. 17 - Gelber Muskateller Amphora

Landwein



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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