

# Gelber Muskateller 2022



## 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 22 is perfect as aperitif and an ideal wine for warm and sunny days.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	11 %
<b>Residual Sugar:</b>	5.9 g/l
<b>Acid:</b>	6.3 g/l
<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>	2023 - 2026

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Landwein aus Österreich
<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