



GELBER MUSKATELLER 2018 *biologisch*

Ein Gelber Muskateller mit sortentypischen, feingliedrigen Attributen: viel Holunderblüten und Zitronenmelisse, kernig und würzig, elegantes Finish; er hält am Gaumen, was er in der Nase verspricht!

IN THE VINYARD

Winegrowing on terraces, 10-20 years old vines on Loess and granite floor
Vinyards at 300 - 350 m above sea level

ABOUT THE WINE

Harvest in mid-July, selective picking in crates, low maceration time to preserve the delicate fragrances and aromas; Fermentation in a stainless steel tank at approx. 18 ° C, no fine lees; filled in mid-February of the following year

THE WINEYEAR 2018

The heatwave that set in shortly after the shoot in April and May resulted in one of the earliest flowering of the vines since recording. The vine bloom was completed in May, which explains the enormous vegetation advantage of two to three weeks compared to a normal year.

Through biological management, we invest in living soils. These can store the water longer, so that our vines have weathered the dry periods stress-free. Sensitive manual work when defoliation was necessary. The vintage brings characterful wines with layer typicality.

RECOMMENDATION

The fine aromatic bouquet makes the Yellow Muscat an irresistible aperitif. An ideal summer wine for hot days: on the terrace with friends or for a refreshing appetizer



variety:	100% Gelber Muskateller
vineyard:	Königsberg
soil:	Loess/Granite
Alk:	11,7%
acidity:	5,5 g/l
res. sugar:	1,0 g/l
maturation:	2019, enjoy in young years

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