



GELBER MUSKATELLER 2020 *biologisch*

This aromatic grape variety thrives particularly well in the northern Weinviertel region as it favours cool and breezy vineyards. The result: Aromatic wines with rich flavours of nutmeg. Its fresh and zesty aroma make this wine a popular aperitif or the perfect match for starters.

IN THE VINEYARD

variety:	Gelber Muskateller	vintage: 2020	wine quality level:	Austrian quality wine
soil:	loess			
age of vines:	10 - 20 years			
vineyards:	in and around Röschitz		altitude:	295 - 340 m
harvest:	mid-September 2020			

IN THE CELLAR

pressing procedure:	gentle, pneumatic
must refinement:	100% filtration with chamber filter press
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	stainless steel tank
ferm.temperature:	20°C, controlled temperature
length of fermentation:	8 days
ageing on the yeast:	2 weeks
ageing on the fine yeast:	15 weeks
maturaton:	in stainless steel tank

alcohol:	11,0%	EAN-bottle:	900563499555 6
res.sugar:	2,1 g/l	EAN-carton:	900563499554 9
acidity:	7,6 g/l		
SO ₂ total:	74 mg/l	certificate:	AT-BIO 301
SO ₂ free:	21 mg/l		vegan friendly
storage potential:	2 - 3 years	best drinking temperature:	8 - 10°
recommendation:			perfect as an aperitif, with asparagus and with vegetarian dishes

WINE DESCRIPTION

Light yellow with green reflexes, intensiv fragrance of elderflower, delicately spicy, ground nutmeg. On the palate herbal spice, lively acid structure, some reflecting elderflower in the finish.

