



## GELBER MUSKATELLER 2021 *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: 2021	wine quality level:	Austrian quality wine
soil:	100% loess			
age of vines:	10 - 20 years			
vineyards:	in and around Röschitz		altitude:	295 - 340 m
harvest:	30th September and 5th October 2021			

### 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:	40 days		
ageing on the yeast:	20 weeks		
ageing on the fine yeast:	3 weeks		
maturaton:	in stainless steel tank		

alcohol:	11,0%	EAN-bottle:	900563499510 5
res.sugar:	5,6 g/l	EAN-carton:	900563499509 9
acidity:	6,8 g/l		
SO <sub>2</sub> total:	99 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> free:	45 mg/l		vegan friendly
storage potential:	2 – 3 years	best drinking temperature:	8 - 10°
recommendation:	perfect as an aperitif, with light appetizer, thai dishes, with asparagus and vegetarian dishes		



### WINE DESCRIPTION

Light yellow with green reflexes, intensiv fragrance of elderflower, spicy, ground nutmeg. On the palate delightful citrus notes, elegant and smooth taste of grapes, delicately spicy, lively acid structure, some reflecting elderflower in the finish.



AT-BIO-301  
Österreich-Landwirtschaft

