

# GELBER MUSKATELLER

Biodynamic & Vegan

*INVITING* & FRUITY, SPICY HERBAL LEMON BALM, CLOVES & EXOTICISM, BOLD, PRANCING JASMINE BLOSSOM, DRY & *LIVELINESS*



colour sense: YELLOW - GREENYELLOW



VINTAGE	2018
VINE VARIETY	<b>Gelber Muskateller</b>
WINE GROWING REGION	Vulkanland Steiermark
VINEYARD AREA	Rosenberg
SOIL CONDITION	sandy clays with gravel bases
AGE OF VINES	15 years
VALUES	10,0 %vol. :: SRE: 4,6 g/l :: RZ: 0,3 g/l :: KMW: 15.0°
FERMENTATION CONTROL	Sedate spontaneous fermentation in stainless steel tank and in 300 lt Barrique.
MATURATION & STORAGE	7 months on full yeast in tank and barrels, 4 months on fine yeast in tank. 15mg/l sulphur & via 550er cellulose layers filled in bottles Füllungen: KW 17/19 & 28/19
DRINKING ENJOYMENT	11°C
AGING POTENTIAL	Under ideal storage conditions till 2026
FOOD RECOMMENDATION	Stimulates guest receptions/welcome wine, excellent to meadow herbs salad with herb pesto, glass by glass.

