

Gelber Muskateller

handverlesen & nachhaltig bewirtschaftet

*grapy, fruity, balanced
best served with: Aperitif, light salad and
fish dishes
dry - 13,0 %vol.*

*Typical Muscat aromatics, harmonic on
the palate. Balanced acidity, long and
good finish.*

Rebsorte: Gelber Muskateller

Standort/Boden: Less soils store humidity – perfect for mineralic
and full-bodied wines.

Alkohol: 13,0 %vol.

Restzucker: 2,0 g/l

Säure: 5,8 g/l

Ausbau: fermentation in stainless steel-tanks at 16°C to
18°C

Verschluss: screwcap

Optimale Trinktemperatur: 10 – 12°C

Optimale Trinkreife: 2025 – 2028

Gebinde: 0,75l

Jahrgang 2024

