



Gelber Muskateller 2018

Langenlois

Wine from certified organic grapes. Dry Muscat blanc á petits grains with excellent varietal character: plenty of elderflower and lemon balm, robust and spicy, fresh wine grape finesse, good palate presence and an elegant finish.

Making of the wine

The grapes were harvested by hand at the beginning of October. The fruit was transported to the crush pad as gently as possible in small, stackable crates so that intact whole clusters could be pressed. To preserve the delicate fragrance and aroma, the must was fermented in temperature-controlled stainless steel tanks at 18°C (64°F) and left to rest on the fine lees. It was bottled in March after the harvest.

Recommendation

Due to its fragrant, aromatic bouquet and fresh floral character, Gelber Muskateller is an irresistible aperitif and ideal refreshment on hot summer days. It is a flattering wine to serve with elegant, light starters and salads.

J FACTS

Grape variety: 100% Gelber Muskateller
Soil: primary rock with a thin layer of humus
ABV: 12,5 %
Ac: 6,8‰
RS: 1,3g/l
Ageing potential: 2020

