



Gelber Muskateller

2021

This floral, fruit-forward Muskateller gleams light straw yellow in the glass.

Its distinctive, playful nose develops the scent of exotic fruits such as mango, banana & lychee, as well as roses and gooseberries.

The aroma is also reflected on the palate, which also presents the fruit-driven flavour of the Muskateller quite nicely.

The wine's dry, fruity composite profile is well-supported by invigorating acidity into the refreshing medium-length finish.

FRESH & FRUITY

DETAILS



FARMING: organic



VINIFICATION: fermentation in stainless steel tank, 3 months maturing on the full lees



ALCOHOL: 13%

SERVING TEMPERATURE: 7°C

DRINKING TEMPERATURE: 7 to 10°C

ACIDITY: 6.6 g/l

RESIDUAL SUGAR: 6.1 g/l



RECOMMENDED WITH: aperitif, summer dishes and asparagus



BEARING POTENTIAL: 2 years



CONTAINS SULFITE