



Gelber Muskateller

Kalkstein

Soils	Light gravel on fertile loess
Yield/ha	7000 kg/ha
Vinification	Harvested early in the morning at very cool temperatures to retain as much fruit character as possible, 5-hour maceration period, temperature-controlled fermentation at 18°C in stainless steel tanks, short maturation on its fine lees
Alcohol	11.5 %vol
Residual sugar	dry
Tasting note	Intense aromas of blossoms, elderberry, citrus (especially limes), harmonious and fresh on the palate, a velvety texture and a medium-long finish
Serving temperature	8-10 °C
Optimal drinking	4 years from bottling
Food pairing	Its intense aromatic character makes this wine a perfect refreshing aperitif or an accompaniment for light starters and summery or vegetarian dishes