



Gemischter Satz

from Müller Thurgau, Frühroter Veltliner, Grüner Veltliner and Gelber Muskateller

Soils Fertile loess

Yield/ha 8000 kg

Vinification Harvested early in the morning, short maceration period, temperature-controlled fermentation at in stainless steel tanks, short maturation on its fine lees

Alcohol 12.0 %vol

Residual sugar dry

Tasting note Every year, the first fresh-fruity har-binger of the new vintage, intensely fragrant and juicy on the palate - just enjoy!

Serving temperature 8-10°C

Optimal drinking 3 years from bottling

Food pairing As an aperitif or perfect with goose, other venison specialties, autumn sa-lads and baked all sorts