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**Gelber Muskateller,**  
young & fresh 2023



**Country of origin:** Austria  
**Growing area:** Niederösterreich

**Appellation:** various loess terraces of Fels and surrounding villages

**Type of soil:** Mostly sandy loess, partly loamy soil.

**Viticulture:** Our goal is sustainable viticulture by using no herbicides for 25 years, no usage of insecticides since a couple of years. Plant protection against pests is reduced to the absolute minimum required. Due to the advantage of loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

**Winemaking:** We use only healthy grapes without any Botrytis. After destemming and skin contact for around 12 hours, pressing is done by pneumatic press. The juice can settle then for about 12 hours, only the clear juice is used for fermentation with cultivated yeast in temperature controlled stainless steel tanks. Racked and cleared within a few weeks to provide fresh and fruity character, bottling time January or February.

**Analysis:** Alcohol 12% Vol res. sugar 2.6 g/l acidity 6.6 g/l

**Tasting notes:** Pronounced nose of elderflowers, grapefruit and citrusy hints. Distinct grapey aroma, fruit and acidity are full of finesse, nice drinking pleasure, light, attractive aperitif.

**Ageing potential:** Enjoy fresh, within about 3 years.