

Gelber Muskateller, Young & Fresh 2025

Origin

Wine region: Lower Austria

Vineyard & Soil

Deep loess soils on terraces between 200–300 m above sea level, brown earth weathered soils, and partly gravelly soils.

Vinification

The hand-picked grapes from the vineyard are destemmed and pressed after a maceration period of about 12 hours. The juice, clarified overnight, is fermented under temperature control with selected yeasts. To emphasize freshness and varietal character, the wine is bottled as early as January or February.

Tasting Notes

Delicate muscat perfume and a hint of elderflower on the nose, lively yet not overpowering, with floral-grape aromas. Distinct but not excessive on the palate, with refined fruit acidity and a delicate drinking experience. Light-bodied and attractive, a perfect aperitif.

Analytics

Alcohol: 12 % Vol.
Residual sugar: 4,5 g/l
Acidity: 6,0 g/l
Energy: 72 kcal/303 kJ

Ingredients and
nutritional value:



Recommendation

Best enjoyed young and fresh, though it also has potential for 2–3 years. An ideal terrace and aperitif wine for the warm season. Thanks to its aromatic character, it pairs very well with Asian cuisine, even with some spiciness. Excellent with summer salads and curry dishes.



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