



# GELBER MUSKATELLER 2016

## GEBIETSWEIN

**6,0 G/LT** ACIDITY TA

**11,5 %** ABV

**0,75 L** SIZE

**2017-2020** BEST ENJOYED

**5,3 G/LT** RESIDUAL SUGAR

**SCREW** CAP

**12 TO 44** YEARS AGED VINES

Full fruit, fragrant and ripe, highly expressive and present. Ultra- seductive in the nose where ripe Williams pear, peppermint and peach purée shake hands. Even more of the same on the palate, a more intense aroma, reminiscent of coriander seeds; very dense and with a wonderful length. (Arno Bergler, WeinErleben)



grape variety

*Among the oldest grape varieties cultivated on earth. Susceptible to bunch rot and late-maturing, it needs warm and frost-free conditions. Clusters are medium-sized, elongated and winged, to double.*



vintage

*Grapes picked and selected by hand, left on the skins for a while, then carefully pressed, followed by slow controlled fermentation in stainless steel tanks, and left to mature on the lees for 5 months.*



ground / cultivation area

*Muscat Blanc à Petits Grains needs soils with good water and air drainage. This is why we cultivate it on elevated gravelly and/or sandy soils.*



food attendant

*Excellent with light antipasti and spicy dishes of the ethno and fusion cuisine, also an ideal aperitif for almost any occasion.*



Big bottle and special shapes on request [weingut@gross.at](mailto:weingut@gross.at)