



# GELBER MUSKATELLER SÜDSTEIERMARK DAC 2020

## GEBIETSWEIN

**5,7 G/L** ACIDITY TA

**11,5 %** ABV

**0,75 L** SIZE

**1,6 G/L** RESIDUAL SUGAR

**SCREW** CAP

**2021-2024** BEST ENJOYED

**16-48** YEARS AGED VINES

Famously beguiling nose. Fresh elderflower, lime zest, and white scented roses literally flow from the glass. With air also lemon tartlet and some mint. On the palate of a lively substance with a piquant acid structure. Highly aromatic in the long finish, it stands through and through for a Gross`schen Muskateller. (Thomas Schabl, diploma sommelié)



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 five 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.*



**FALSTAFF**

(91 Punkte)



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