



GELBER MUSKATELLER RIED PERZ 2019

ERSTE STK RIED

0,75 L SIZE

11,0 % ABV

3,7 G/L RESIDUAL SUGAR

5,5 G/L ACIDITY TA

27 YEARS AGED VINES

2021 – 2026+ BEST ENJOYED

Finely intertwined prelude of peppermint, fresh lemon balm and lemon thyme. Tangerine, fennel seed and a hint of anise enrich the bouquet. With air, this Ried Perz Muskateller reveals an immense variety of nuances. Penetratingly fine and balanced on the palate. A lively and cool-appearing acidity combines with the play of aromas to create a juicy body. Very linear and like a fine blade, the finish lingers long. Great Muscat! (Thomas Schabl, diploma sommelier)



grape variety

One of the oldest cultivated grape varieties. It is susceptible to rot, needs frost-free, warm locations and is late ripening. The grape is medium-sized, elongated and usually broad-shouldered.



vintage

Harvest and grape selection by hand; short maceration; gentle pressing; spontaneous fermentation (half in wooden barrels, half in stainless steel tanks); 6 months aging on the fine lees in stainless steel tanks.



ground / cultivation area

Calcareous loamy sand with gravel inclusions, formed by river deposits.



food attendant

Recommended with fine fish dishes and light poultry as well as white asparagus; also a treat as a soloist.



FALSTAFF

(94 Punkte)



Big bottle and special shapes on request weingut@gross.at