

GELBER MUSKATELLER
GAMLITZ 2019

ORTSWEIN

6,1 G/L ACIDITY TA
11 % ABV
0,75 L SIZE
3,5 G/L RESIDUAL SUGAR
CORK CAP
2020-2025+ BEST ENJOYED
9 TO 19 YEARS AGED VINES

Yellow fruity and wonderfully juicy. In the fragrance playful, Ringlotten, vineyard peach, white elderberry also fine citrus notes are present. Aromatic on the palate, yellow fruits are repeated, juicy, well integrated acidity. Finely creamy and yet playful, very harmonious finish. (Silvia Nimmrichter, certified sommelière)

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

Harvesting and grape selection by hand, short maceration period, gentle pressing, spontaneous fermentation in stainless steel tanks and a further 6 months maturation on fine lees in stainless steel tanks.

ground / cultivation area

Sand and gravel, lime-free.

food attendant

Melon and cured ham; Asian cuisine (spicy dishes); or simply to enjoy as an aperitif.

FALSTAFF
(92 Punkte)

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