GELBER MUSKATELLER 2017

GEBIETSWEIN

5,5 G/L ACIDITY TA

11,0 % ABV

SCREW CAP

0,75L SIZE

2018-2021 BEST ENJOYED

4,1 G/L RESIDUAL SUGAR

13 TO 45 YEARS AGED VINES

Very aromatic and expressive. Clear, fresh nose with elderflower, lemon cream, ripe apricots. Plenty of spice, white pepper and freshly ground coriander seeds. The spice continues on the palate, lively and invigorating. (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 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.

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