

GELBER MUSKATELLER
GAMLITZ 2015

ORTSWEIN

4,3 G/LT ACIDITY TA
12,5 % ABV
0,75 L SIZE
2016 – 2021 BEST ENJOYED
1,9 G/LT RESIDUAL SUGAR
5 TO 15 YEARS AGED VINES
SCREW CAP

Highly expressive in the nose, amazing herbal tones. Reminiscent of mint, fresh grass, pickled red cherries, and raspberries. The juicy-ripe taste brings back these aromas in the glass, along with notes of lemon grass and freshly ground nutmeg. Juicy and animating through and through. (Arno Bergler – Wein erleben)

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, carefully pressed, left on the skins for a while, spontaneous fermentation, matured in the steel tank for 7 months, 3 of which on the yeast and 4 on the lees.

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.

VINARIA	**FALSTAFF**
(3 Sterne)	(92 Punkte)

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