



# GELBER MUSKATELLER SÜDSTEIERMARK DAC 2018

## GEBIETSWEIN

**5,2** ACIDITY TA

**11,0** ABV

**SCREW** CAP

**0,75L** SIZE

**2019 – 2022** BEST ENJOYED

**1,1** RESIDUAL SUGAR

**14-46** YEARS AGED VINES

Fine aromas of spice, hibiscus and quince, juicy star fruit and the light bitterness of watercress. Makes an immediate impact in the mouth, juicy and engaging, hints of dandelion and a lush finish. (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](mailto:weingut@gross.at)