



GELBER MUSKATELLER STEIRISCHE KLASSIK 2016

GEBIETSWEIN

6,0 G/LT ACIDITY TA

11,5 % ABV

0,75 L SIZE

2017-2020 BEST ENJOYED

5,3 G/LT RESIDUAL SUGAR

SCREW CAP

12 TO 44 YEARS AGED VINES

Full fruit, fragrant and ripe, highly expressive and present. Ultra- seductive in the nose where ripe Williams pear, peppermint and peach purée shake hands. Even more of the same on the palate, a more intense aroma, reminiscent of coriander seeds; very dense and with a wonderful length. (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 5 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