



GELBER MUSKATELLER SÜDSTEIERMARK DAC 2021

GEBIETSWEIN

5,5 G/L ACIDITY TA

12 % ABV

SCREW CAP

0,75 L SIZE

2022 – 2026+ BEST ENJOYED

3,9 G/L RESIDUAL SUGAR

17 – 49 YEARS AGED VINES

Elegantly seductive bouquet of jasmine blossom, peach and orange oil. With some air, delicate aromas of peony and mountain herb tea show through. On the palate, pickled peach, elderberry syrup and freshly ground coriander seeds present themselves. With rich structure, as well as an animating play of fruit and acidity, it leads into a long finish. Wonderful Gross`scher Muskateller. (Thomas Schabl, Weinakademiker)



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

rapes 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