

GELBER MUSKATELLER
GAMLITZ 2020

ORTSWEIN

5,6 G/LT ACIDITY TA
11,5 % ABV
0,75 L SIZE
1,5 G/LT RESIDUAL SUGAR
CORK CAP
2022 – 2026+ BEST ENJOYED

Seductive bouquet of elderflower, rose water and yellow fruit. The penetrating aromas thread closely followed and shine from the glass. After a short time, aromatic hints of dried sage and thyme are added. On the palate, this Gelber Muskateller is juicy, with an animating herbal spice and light grip. Subtle hints of pomegranate. Provides a lot of serious drinking fun! (Thomas Schabl, Certified Sommelier)

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

Harvesting and grape selection by hand, short maceration period, gentle pressing, spontaneous fermentation in stainless steel tanks and a further 6 months maturation on fine lees in stainless steel tanks.

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.

FALSTAFF
(93 Punkte)

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