



# 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**  
(3 Sterne)

**FALSTAFF**  
(92 Punkte)



Big bottle and special shapes on request [weingut@gross.at](mailto:weingut@gross.at)