



# GELBER MUSKATELLER GAMLITZ 2019

## ORTSWEIN

**6,1 G/L** ACIDITY TA

**11 %** ABV

**0,75 L** SIZE

**3,5 G/L** RESIDUAL SUGAR

**CORK** CAP

**2020-2025+** BEST ENJOYED

**9 TO 19** YEARS AGED VINES

Yellow fruity and wonderfully juicy. In the fragrance playful, Ringlotten, vineyard peach, white elderberry also fine citrus notes are present. Aromatic on the palate, yellow fruits are repeated, juicy, well integrated acidity. Finely creamy and yet playful, very harmonious finish. (Silvia Nimmrichter, certified sommelière)



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**

(92 Punkte)



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