

GELBER MUSKATELLER
GAMLITZ 2017

ORTSWEIN

5,5 G/L ACIDITY TA
12,0 % ABV
CORK CAP
0,75L SIZE
2018-2023+ BEST ENJOYED
3,5 G/L RESIDUAL SUGAR
7 TO 17 YEARS AGED VINES

Juicy yellow fruits. Vineyard peach, cantaloupe, lemon peel and a hint of peony on the nose. The aromas are all closely interwoven. Additional notes of freshly grated nutmeg once it has breathed. Wonderfully soft and juicy in the mouth. Yellow fruits also reflected in the flavour. Lively tannins and aromatic acidity on the aftertaste. (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

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.

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