



Gelber Muskateller 2012

Southern Burgenland



Variety:	Gelber Muskateller
Quality:	Quality Wine (=Qualitätswein)
Readiness:	2013
Analysis:	
Residual Sugar	1,7 g/l
Acidity	6,6 g/l
Alcohol	12,5 %vol
Development Potential:	until 2018
Origin:	Neuhaus in der Wart, Southern Burgenland
Site:	Neuhaus Hochäcker, loamy soil rich in iron minerals and dry slate
Age of vines:	
Winemaking:	Harvested late September. After destemming and gentle crushing the must is stored for 6-8 hours prior pressing. After clarification temperature-controlled fermentation in steel-tank at 16-17 °C. Storage on fine yeast until December. Bottled in January 2013.
Closure:	Screw cap
Wine description:	Slight yellow-green, this wine displays an elegant structure with aroma of muscat, elderflower and zest of lemon. The taste confirms these aromas with additional minerality and spices of fresh herbs to make it truly enjoyable.
Drink recommendation:	Serve chilled at 10-12 °C
Food pairing:	With starters, like a pate of gammon or with main courses of fish or poultry. Fits also very well with fruity desserts or ice cream desserts.