

MUSKAT OTTONEL 2011

Grape variety:	Muskat Ottonel
Average yield:	about 7.000 kg/ha
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The so called Seewinkel region counts between the driest and hottest in Austria and gives ideal conditions for the grape variety Muskat Ottonel.
Alcohol:	12.0 Vol. %
Residual sugar:	1.0 g/l
Acidity:	5.3 g/l
Closure:	Vino-Lok [®] Glass stoppers
Finishing:	Fermentation in stainless steel vats at 14°C to 16°C, finish in stainless steel vats.
Tasting notes:	Our Muskat shows bright white-gold with yellow reflexes. In the nose it is marked by aromatic hints of white flowers and lemon zests together with fine minerality. On the palate our wine shows spicy fruit paired with fine acidity. It is pleasant to drink and an ideal wine for summer!
Food recommendation:	Enjoy this wine to light salads, spicy food or simply as an aperitif
Serve this wine at:	10 – 12°C
Drink this wine from:	2012 – 2015