



MUSKAT 2022

Grape variety:	Muskat Ottonel
Average yield:	about 6.800 kg/ha
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. With its special micro-climate, the region gives ideal conditions for the grape variety Muskat Ottonel.
Alcohol:	12.0 Vol. %
Residual sugar:	1.5 g/l
Acidity:	4.4 g/l
Finishing:	Fermentation in stainless steel vats at 15°C to 18°C, finish in stainless steel vats for 3 months
Closure:	Vino-Lok® Glass stoppers
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 moderate acidity. It is pleasant to drink and an ideal summer wine!
Food recommendation:	Enjoy this wine to light salads, spicy food or simply as an aperitif.
Serve this wine at:	12 – 14°C
Drink this wine from:	2023 – 2025

