

Muskateller mit Achtung 2022



Vineyard

Origin:	Austria / Weinland Österreich
Designation:	Table Wine / Österreichischer Landwein
Site:	Vineyards in Gumpoldskirchen
Elevation:	250 m
Grape variety:	Muskateller
Soil composition:	clay-limestone soil
Climate:	pannonian
Training method:	Guyot
Age of vines:	15 to 25 years
Density of plants:	5.000 vines / ha
Yield per hectare:	45 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage 2022

Challenging and very different from the rest of Europe. After an exceptionally dry winter, the long-anticipated rain finally came in mid-April. In fact, by the time the harvest began, we already had as much rain in six months as there is normally during an entire year. However, the distribution was not always favourable. There were losses due to peronospora, especially with Grüner Veltliner. But as is often the case in such difficult years, the variety fortunately repaid with very good grape quality, thanks to the "natural" thinning out due to powdery mildew. August was dry, which brought excellent ripeness, though rain in September imposed yet another challenge at the beginning of the harvest.

Cellar

Harvest:	selective harvest by hand in 20 kg crates on 1st September 2022
Maceration time:	destemmed, whole berries
Fermentation:	mash fermentation, spontaneous fermentation on the skins (whole berries) by max 25°, 4 weeks
Aging:	in oak casks, 12 months on full lees, another 6 months on fine lees
Bottling:	29th February 2024, no filtration, no finings with little addition of SO ₂ (15 mg)

Tasting note

Silky matte yellow hue with orange reflections. The refined bouquet exudes scents of ginger ale, orange zest, propolis and pear mustard. Sophistication marks the palate with powerful and complex fruit together with notes of bergamot, black tea & lemon, candied ginger, lemon sorbet, dill, hops, herbal lemonade and peach whey. Very dense, reflecting a superb structure, gripping texture and piquant acidity coddled by a fine touch of salinity. Complex, delicate and bone dry. The ginger ale note returns to underscore the lengthy finish. A wonderful orange wine with fabulous varietal typicity. (tasted by wine academic Johannes Fiala)

Recommended with

cheese platter; gravlax (graved salmon)

Maturation potential:	2024-2030
Vegan:	Yes



Alcohol **10,5%**

Residual sugar: **1,8 g/l**

Acidity: **6,1 g/l**

Total SO₂: **<10 mg/l**

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