



WEINGUT HEINRICH HARTL III



Gelber Muskateller

THERMENREGION 2015

Site, Vineyard and Soil

Ried Kräutergarten in Oberwaltersdorf, alluvial gravel soil with a surface layer of 50cm heavy sandy drifted soil.

Description

Very bright straw yellow. The Muskateller has a winning way with its floral and spicy scents and the typical grapey aroma. There are echoes of rose blossom, pineapple, orange blossom, honeydew melon, and a touch of cloves in the finish. The vibrant spectrum continues onto the palate, where the melon and pineapple are accompanied by lemon, salt and a whiff of herbes de Provence. Perfect for a picnic for two.

Food Pairing

Salad with baked goat cheese, gratinéed tomato & Alpine cheese rolls, green olive tapenade. Or simply as a sipper in between courses.

Serving temperature

8 bis 10 °C (46 – 50° F)

Cellaring potential

Until 2017

Time of harvesting

At the end of September 2015

Vinification

Harvested by hand, 50 % crushed berries, 50 % whole berries, eight hours macerating on the skins in the press. Both free run must and press must were used, while the ends of the pressing were separated. Temperature controlled fermentation, cooled to 18°C, with cultured yeast.

Acidity 6,4 g/l, **Alcohol** 11,5 % Vol., **Residual Sugar** 1,0 g/l