

Gelber Muskateller

Strass im Strassertal

TOPF



grape variety	Gelber Muskateller
vintage	2022
quality category	Qualitätswein
country of origin	Austria
wine region	Lower Austria
appellation	Kamptal
vineyard	Wechselberg
soil	loess
planting year	1982
planting density	approx. 4,000 vines/ha
harvesting date	September 2022
vinification	whole cluster pressing, skin maceration fermented at 17°C
aging	stainless steel tank
must weight	18° KMW
alcoholic content %	11.5
acidity g/l	6.1
residual sugar g/l	7.2
drinking temperature	14°C

At the easterly plateau of Wechselberg hill our Sental vineyard turns towards the south. This is where you will always find a cool breeze favouring wines with a wide range of aromas. Mixed forests to the north enable a microclimate that is beneficial for Gelber Muskateller wines.

