



Grape variety:

Goldmuskateller (“Golden Muscat”)

Site and soil:

Mareit Leiten, 350 m elevation, very steep, south-facing slope with extremely long exposure to the sun and warm gravelly soil with moraine deposits. Vogel-leiten und Panholzer with clay-limestone gravel soil.

Vintage:

2023 was a challenging year with climatic conditions that were anything but easy. Through hard work and meticulous attention to detail, we ultimately achieved great results. Our vines coped well with both the wet spring and the hot and dry summer, and the golden autumn helped us achieve perfect ripeness. Physiological ripeness, sugar ripeness and acidity are in perfect balance. Ripe fruit, cool character and moderate alcohol characterise the vintage.

The Golden Muscat grapes were left on the vines until the end of September for perfect maturity. The berries were a golden yellow, the aroma highly intense. At 55 hl per hectare, the yield was low.

Winemaking:

Grapes were de-stemmed and left to macerate in the press for twelve hours to enrich the juice with aroma substances and body leached from the skins. Fermentation took place in oak and stainless steel tanks, partially with yeasts naturally occurring in the vineyard. The young wine was subsequently matured on the fine lees for five months to enable the aromas and flavour to evolve.

Bottled:

22,200 bottles were filled.

Analytical data:

Residual sugar: 0.6 g/l

Alcohol: 12.5 % Vol.

Acidity: malolactic fermentation: 5.2 g/l

Description and food recommendations:

Intense golden yellow in colour, this seductive wine displays a ravishing floral perfume together with nutmeg, cedar, apricot and grapey fruit supported by a streak of racy, vibrant acidity.

Enjoy at optimum maturity from early summer in 2024 to the end of 2027.

Serve: lightly chilled, 46 – 50 °F

Delicious as an aperitif it makes a wonderful partner to spicy Chinese and Thai foods or mature hard cheeses.

Our claim:

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR