

Weingut
JURTSCHITSCH
Langenlois



Gelber Muskateller 2020

Varietal attributes with lots of elderflower and lemon balm, crisp, grapey-winey finesse with a present palate and elegant finish.

Making of the wine

The grapes were selectively harvested by hand, gently brought to the press house in stackable boxes and carefully pressed as whole bunches at very low pressure. To preserve the delicate aromas and flavors, the must was fermented in stainless steel tanks and the wine was left on its fine lees for some time before bottling.

Vintage 2020

A truly classic vintage. Sun, wind and rain found a good balance during the year and the vineyards developed calmly and thoughtfully. All together provided for vital vines, but also required a lot of manual work. The result is a vintage typical for Kamptal, which is characterized by finesse, elegance, liveliness and character.

Recommendation

With its fragrant, aromatic bouquet and its floral freshness Gelber Muskateller is an irresistible aperitif and an ideal summer wine. It perfectly accompanies elegant, fresh starters and salads.

J FACTS

Variety: Gelber Muskateller
Hand picked grapes from organic farming
Soil: primary rock with thin humus layer
ABV: 11.5 % vol.
Ac: 7.2 ‰
Rs: 4.2 g/l
Ageing potential: 2024

