

# GELBER MUSKATELLER Furth



## 100% Handpicked

The grapes origin from a Muskateller vineyard in the village of Furth, situated on the southern side of the Danube, where the Danube Valley opens up towards east and the landscape changes to smooth hills and large terraces.

## Soil

Glacial gravel-conglomerate from ancient Danube terraces and loess (highly calcareous sandy-silty aeolic sediment from the Alps)

## Harvest und Vinification

Middle/end of September we pick the juicy, ripe grapes with 18,0°KMW by hand. After crushing and destemming the mash is pressed carefully, followed by settling overnight, temperature controlled. The fresh must is pulled off from the settlings. Temperature controlled fermentation. On the fine lees till middle of December. Filtered and bottled end of January.

## Tasting Notes

Shiny, straw yellow colour. Elegant and fruity nose with tender muskat-aroma, rosewood and elderflower with hints of lemoncest which continuous on the pallet. Dry; crisp, fresh and fruity it is the perfect aperitif- and summerwine!

## To serve with

Aperitif, starters, salads, poached fish, cheese like camembert or brie, fresh cheese, goat- or sheep-cheese, Asian cuisine, seafood, deserts.

## Serving temperatures

8–10 °C

100% stainless steel | Alc: 12.5 %vol

Nutritional Information	(per 100ml)
Energy	76 Kcal / 316 kj
Carbohydrates	1g
of which sugars	0.1g

Contains negligible amounts of:  
fat, saturated fat, protein, and/or salt

### Ingredients:

Grapes\*, antioxidants: potassium bisulfite  
Contains sulfites

\*from organic farming / organically produced