



GELBER MUSKATELLER GAMLITZ 2022 ORTSWEIN

5,7 G/LT ACIDITY TA

11,5 % ABV 0,75 L SIZE

1,4 G/LT RESIDUAL SUGAR

CORK CAP

2024 – 2029+ BEST ENJOYED

Seductive bouquet of elderflower, lemongrass and lime Peel emerge from the glass.

The penetrating aromas thread closely followed and shine from the glass. With air., some lemon balm and mint. Refreshingly lively and light-footed on the palate. White peony, peppermint essential oil and lemon thyme linger on the finish. (Thomas Schabl, Certified Sommelier)

grape variety

Among the oldest grape varieties cultivated on earth. Susceptible to bunch rot and late-maturing, it needs warm and frost-free conditions. Clusters are medium-sized, elongated and winged, to double.

vintage

Harvesting and grape selection by hand, short maceration period, gentle pressing, spontaneous fermentation in stainless steel tanks for 13 months.

ground / cultivation area

and and gravel, lime-free.

food attendant

Melon and cured ham; Asian cuisine (spicy dishes); or simply to enjoy as an aperitif.

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