

WEINGUT
NEUMEISTER

Gelber Muskateller 2016

Steirische Klassik

Varietals: 100% Gelber Muskateller

Wine Region: Vulkanland Steiermark

Climate: A blend of Illyric and Pannonian Climate, lots of rain during the year (average 900 mm) with plenty of sun. Warm days - cool nights.

Vineyards: The steep vineyards are located around Straden, with the main locations being: Silberberg, Klausen, Saziani and Steintal. Age of the vines: 5 - 25 years old. We place special emphasis on viticulture close to nature, the sustainable cultivation of our soils, and the longevity of our vines. We refrain from using herbicides, pesticides and chemical fertilizers.

Soil: Calcareous, sedimentary soil from the Tertiary mixed with alluvial gravel and partly volcanic soil.

Vinification: Skin contact up to 18 hours, partial spontaneous fermentation in stainless steel tanks, maturation on the fine yeast (sur lie) for 5 months. We use our gravity flow winery to avoid pumping and refrain from fining or other oenological interruption.

Date of harvest: 27th and 28th of September 2016

Alcohol: 12,0 %vol

Acidity: 6,3 g/l

Residual sugar: 1,1 g/l

Tasting Notes: Nose like flowers of elder and jasmine, a bit of lavender and lovage. Thyme and cress; spicy palate; nutmeg and white pepper; straight and juicy finish.

Available from: March 2017

Ripe to drink: 2017 - 2019

Food Pairing: As an aperitif, to seafood, light ragouts, Asian salads, poultry and light meats.

Cases: 6 x 0.75 l

Total Production: 5.000 bottles