

Allacher



2024 GELBER MUSKATELLER

Grape Variety(s): 100% Gelber Muskateller

Alcohol: 11,5%vol

Acidity: 5,7 g/l

Residual sugar: 5 g/l

contains sulphites

Description:

Bright green-yellow, pleasant, intense fruit aromas on the nose, as if you were biting into a grape; Yellow Muskateller, very typical of the variety; fruity and fresh with a pleasant acid structure; Beautiful fruit melt, fruit intensive and grapey in the aftertaste, a pleasure experience!

Vinification:

The grapes were mechanically destemmed and then left on the mash for 12 hours. Due to this long maceration time, many different aromas are leached out, which can later be found in the wine. The grapes were then gently pressed. The completely clarified must was fermented cooled in stainless steel tanks. The cooling ensures that the must is slowly and gently fermented into wine and that the aromas are retained. After fermentation, the Muscat was aged on the fine yeast for a month. In November the wine was filtered and bottled.

Serving temperature: 6-8 °C