

2013 Gelber Muskateller (Yellow Muscat) Gamlitz

Gamlitz . Südsteiermark

Vintage 2013

The wine year 2013 started with a cold, snowy and very long winter. As a result of long lasting and thick snow layer the spew of the vine was a little bit lated.

During the blossom we had optimal conditions, after that perfect weather did the best for growing of vine and grapes.

Summer started with a more weeks lasting heat wave, followed by - for the soil needed - rain.

Due to that, the maturity of the grapes was a little bit late, but in the middle of September harvest started.

A picture-perfect autumn with warm days and cold nights brought us in the end a perfect vintage.

The result: elegant wines with characteristic variety which are tightly and have a very harmonic acidity.

Wines of the vintage 2013 can be stored and will mature with the years.

Vinification

Fermentation and maturation in 100% in stainless steel tank.

Tasting notes

An abundance of muscat-like spice with aromas of marshmallow and coriander.

The palate is cooling and refreshing, with aromas of lychee and white peach.

The vibrant body and well integrated acidity makes you look forward to your next sip.

Drinking recommendation

Optimal drinking time: now to around five years after bottling.

Optimal drinking temperature: 11-13 °C

The Gamlitz Gelber Muskateller is a full-bodied aperitif, and pairs well with deep fried chicken "Backhendl" and Asian inspired dishes.

Analysis

Alcohol: 12.0 % vol.

Acidity: 5.1 g/l

Residual sugar: 1.7 g/l



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