

2011 Gelber Muskateller (Yellow Muscat) Gamlitz

Gamlitz . Südsteiermark

Vintage 2011

A mild winter and warm spring days led to early budding. This soon evened out and the summer that followed was generally very hot during the day, and cooled down significantly during the night. The harvest began on a really sunny day on 11 September. Weather conditions throughout the harvest were ideal, and the grapes were picked at the most optimal moment of ripeness. The 2011 vintage wines display intensity of aroma, body, richness and have cellaring potential as well as exceptional fruit character.

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: 12.5 % vol.

Acidity: 5.8 g/l

Residual sugar: 3.5 g/l



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