

2022 Gelber Muskateller Trockenbeerenauslese

Alcohol 9 vol. %

Acidity 11,3 g/l

Residual sugar 206,7 g/l



Origin

The grapes for this sweetwine are coming from our best vineyards of Gamlitz and Leutschach. The mix of the different soils gives the wine deepness, tight substance on the palate and a nice acidity.

Vintage 2022

The year 2022 was dry and had mild temperatures until march. Therefore, the budding was in April, which was a little later as usual. The bloom followed early, accompanied of daily rainfalls. The summer was hot and dry and caused an early ripeness of the grapes. Because of this, we started the harvest sooner and after a little break caused of rain, we finished it in the beginning of October. The amount of grapes was less than the years before but the quality was excellent! The vintage 2022 will be promising and we are happy with its nice balance.

Vinification

Grapes picked per hand.

Spontaneous fermentation wooden barrels.

Tasting note

Rich aromas of tropical fruits. Candied ananas, kumquat with a hint of mace. The wine has a juicy sweetness with stimulating acid structure which cause that the wine is a very special drinking experinece.

Drinking recommendation

Optimal drinking temperature: 10-12°C degrees

Nice pairing for all kind of desserts, cheese or duck foie gras.

FP 97

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