



Frizzante – Gelber Muskateller „Sparkling Mosi“

impulsive, fruity, prickling, damned good

wine description	Clear, elegant nutmeg nose, aromas of fresh elderflowers and a bouquet of herbs. On the palate juicy grapes and floral notes. The Muscateller is crisp and finishes sparkling with a lively acidity.
drinking suggestions	ideal for aperitif or for sparkling moments
region	Kremstal, Rohrendorf on the east side of the Danube in Lower Austria
vineyard	Neubruch - "Steinernes Meer" – (stoney sea) Millions of years ago with the primordial sea flooded some 1000 years later the ancient Danube and the ancient Traisen met there and brought a huge quantity gravel whit them
soil	gravel
harvest date	October 2016
vinification	4 hours maceration temperature-controlled fermentation
maturing	stainless steel tanks
method of sparkling	Austrian sparkling wine with added carbon dioxide
bottling date	August 2017
alcohol	11.5 %vol.
total acidity	6.4 g/l
residual sugar	3.2 g/l – dry

