



GELBER MUSKATELLER QUALITÄTSWEIN 2019

ALCOHOL: 12,5 %
RESIDUAL SUGAR: 3,5 g/l
ACIDITY: 6,5 g/l

TYPE OF GRAPE:

Gelber Muskateller

VINIFICATION:

Fermented in stainless steel vats.
Drinking temperature: 8-10°

CHARACTERISTICS:

Hearty style with lots of yellow grape aspects, with a bunch of lavender, nutmeg, grape sugar, a little white-peppery notes, open and clear; Also on the palate precise and varietal aromas, tart and tangy texture, sparkling acidity, dry, pithy and accordingly stimulating.

OUR RECOMMENDATIONS FOR THIS WINE:

Aperitif, Asian-Thai cuisine, too aromatic and quite spicy-spicy dishes.