



Wiener Muskateller 2019



Vintage: A rather mild winter turned into a normal spring, which corresponds to the long-term average. The bloom was a little earlier than usual and with very nice weather it passed quite quickly. Summer was on the warmer side, but there was regular rainfall, which contributed very well to the supply of the vines. These rains kept cooling off, which made the summer not as hot as it felt. In the second week of September, the harvest began with the earlier varieties and the lighter wines, and it quickly became clear to us that the quantities would be less than expected, but the qualities well above average. The acid values were also much higher than feared and this led to a wonderfully aromatic vintage with a lot of liveliness and finesse, which seamlessly connects to the long line of great "9s".

Soil: The vineyards are located in the Ried Wiesthalen and in the Ried Kebln on Vienna's Bisamberg and are mainly characterized by a lot of loess and a higher amount of sand, which results in weak growth with relatively low quantities. The high lime content of the soil creates very delicate, multi-layered wines with an intense aroma. The oldest vines in these vineyards are already more than 30 years old.

Vineyards and Cellar: The grapes come from biodynamic agriculture. After careful grape selection by hand picking and a further selection by a newly installed, fully automatic grape sorting system, the Viennese Muscat was carefully pressed after several hours of maceration. The pre-clarified must was fermented and chilled in a steel tank and matured to emphasize the fruity, fragrant and classy character as good as possible. After the longest possible storage time on the fine yeast, the wine was bottled in March 2020.

Tasting notes: The wine captivates with smoky-spicy muscular aromas, very multifaceted and playful. Delicate on the palate of nutmeg, fine yellow peach fruit, nuances of elderberry in the background. Juicy, elegant texture, delicate blossom honey, fresh acid structure. It is ideal as an aperitif or ideal for the terrace in the warm season.

Wine Data: 12,5 % vol. alc. 6,0 g/l acidity, 1,8 g/l residual sugar

