



Auslese Muskateller 2021

Vintage: An average but long winter was followed by a very cool spring, with the budding of the vines being particularly slow and exceptionally late. As expected, from mid-May the weather turned summery and the vines grew almost explosively, leading to normal flowering towards mid-June. The summer weather lasted for weeks, with no precipitation at all and the first young plants in the area already showed minor drought damage in mid-July. In addition, on July 17, a hailstorm swept over the Nussberg, which cost us 20 to 50% of the yield in these locations. Only those vineyards that were secured with hail protection nets, such as the Rosengartel and Ulm vineyards, were spared. In the beginning of August,

summer was almost over, because the night temperatures dropped unusually low and were more reminiscent of late summer in the mountains. The fruit of the grapes was particularly pronounced as a result, and the acid values remained at an unusually high level. September then was more the way we are used to, lots of sun and no rain brought us very good concentration with great maturity and distinctive acidity. The harvest began in the second week of September and, thanks to the excellent weather, was already over around October 20th. A crazy year full of surprises finally brought wonderful qualities with intense fruit and great potential with a little less yield.

Soil: The vineyard for the Auslese Muskateller is located in the Ried Kebln on the Viennese Bisamberg und is primarily defined by lots of loess and a higher percentage of sand. This results in weak growth and less yield within this area. Besides that, the high limestone contents in the soil favor very delicate, multifaceted wines with an intense aroma.

Vineyards and Cellar: The grapes for this wine were farmed according to the rules and ideas of biodynamic agriculture. Normally we use these plots for our light and fragrant Wiener Muskateller. However, because of the very moist weather towards harvest, the botrytis fungi had perfect conditions to develop. The results were beautifully shriveled berries, we could use for this sweet wine. After meticulous grape selection by hand harvest and an over-night maceration the Auslese Muskateller was carefully pressed. The pre-clared must was spontaneously fermented and matured in temperature-controlled stainless-steel tanks to promote the naturally fragrant character of the grape variety. After a rather long storage on the fine lees the wine was bottled in summer 2022.

Tasting notes: Inviting fine yellow tropical fruit, a hint of passion fruit and tangerines, delicate nuances of botrytis underlined with ripe mango and honey. Close-knit on the palate with notes of white tropical fruit, litchi and lemon. Tight acidity structure, good minerality and salinity. Nice sweet finish.

Wine Data: Alcohol 14.5 % vol., Acidity 8.2 g/l, Residual Sugar 21.1 g/l