



## Wiener Muskateller 2022

**Vintage:** An exceptionally long winter was followed by late but rapid budding of the vines. Flowering was then rather again, around mid-June, and accompanied by wonderful weather conditions. The summer was principally sunny and dry, hence towards the end of July the first small dry damage appeared in young plants. August then began similarly to the 2021 season with cool night temperatures and good rainfall, which led to a good water supply for the vines after all. As a result, the fruit of the grapes became nicely pronounced and the acidity levels remained stable. September was then rather mixed: Sunny phases alternated with rainy periods and turned the harvest into a challenge. However, the rain could

not any longer cause damage, as the amounts of water were too low, the wind values too high and the greenery in the vineyards too receptive. The harvest ended around October 20<sup>th</sup> and brought both very good qualities and a satisfactory quantity. The wines present themselves ripe with cool fruit and very good potential.

**Soil:** The vineyards are located in the Ried Wiesthalen and in the Ried Keblen 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 2023.

**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. Ideal as an aperitif or for the terrace in the warm season.

**Wine Data:** Alcohol 12.5 % vol., Acidity 5.6 g/l, Residual Sugar 2.2 g/l