



AUSLESE MUSKAT OTTONEL 2021

ALCOHOL: 8,0 %
RESIDUAL SUGAR: 140,4 g/l
ACIDITY: 6,4 g/l

TYPE OF GRAPE:
Muskat Ottonel

VINIFICATION:
Fermented and stored in stainless steel vats.
Drinking temperature: 10-12°

CHARACTERISTICS:
Shining golden yellow; white flowers, lavender honey, a hint of bergamot; gently structured, mineral, good acid balance, dense, melty texture; light finish of pomelo esters and an eternally long finish.

OUR RECOMMENDATIONS FOR THIS WINE:

Light shiny golden yellow; the finest bouquet of delicate lavender leaves, gentle minty aromas, a graceful touch of Muskattouch, some lemon balm and a hint of lime sorbet; Delicate appearance, elegant, structured acid balance, fresh, with great drinking flow, long, pomelo-like finish with purple flowers, icing sugar and verbena in the finish.