



GELBER MUSKATELLER QUALITÄTSWEIN 2021

ALCOHOL: 12,5 %
RESIDUAL SUGAR: 2,0 g/l
ACIDITY: 7,4 g/l

TYPE OF GRAPE:
Gelber Muskateller

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

CHARACTERISTICS:
Captivating aromas of fresh, cool grapes, graceful Muskat notes, citrus zest and sugar melon, lychee jelly and fine elderflowers flatter each other with delicate tropical fruit notes, white blossoms and tangerines, even a hint of pink strawberries touches the fragrant variety; lively and balanced with fine acidity, clear and elegant, eternally long and fragrant floral finish!

OUR RECOMMENDATIONS FOR THIS WINE:
Aperitif, Asian-Thai cuisine, too aromatic and quite spicy-spicy dishes.