

GELBER MUSKATELLER QUALITÄTSWEIN 2022



ALCOHOL: 13,0%
RESIDUAL SUGAR: 1,4 g/l
ACIDITY: 5,6 g/l

TYPE OF GRAPE:

Gelber Muskateller

VINIFICATION:

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

CHARACTERISTICS:

Fine tropics at the beginning, passion fruit next to daffodils and cowslips, pink nutmeg next to a hint of marzipan; the gentle fullness and a lively acidity make the yellow muscatel a never-ending, fruity delight.

OUR RECOMMENDATIONS FOR THIS WINE:

Aperitif, Asian-Thai cuisine, too aromatic and quite spicy dishes.