

Gelber Muskateller

2017

HUBER

Origin	Lower Austria
Variety	Gelber Muskateller
Category	Quality Wine
Analysis	Alc: 11,5 % vol., Acidity: 6,5 g/l, Rs: 3,5 g/l, dry
Potential	2018 - 2028

SITE

South east exponated slope with rich loess soil;

VINIFICATION

Crushed; 4 hours skin contact; fermented in stainless steel; Batonage for 3 months.

TASTING NOTES

A sort typical fragrance of balm and mandarine- rinds. Fresh, clear and very balanced on the palate. Very animating due to a nice combination of mineralic, lively acid and sweet fruitiness.

SERVING SUGGESTION

Perfect choice as an aperitif; goes well with salads; best with chicken and turkey meat; perfect choice with asparagus.

PRODUCT CODES

EAN 13 bottle code: 9120013667692

EAN 13 case of 6 code: 9120013667708



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