

WINE-SHEET

IGT Weinberg Dolomiten

GOLDMUSKATELLER 2018

Light ochre. Fresh, floral and vegetal nose, emphasized citrus, with white fruit nuances. Light, creamy fruit on the palate, moderate acidity, somewhat floral, a hint of juniper, almond and earthy notes, balanced, good finish

Falstaff WeinGuide 2020/21: 89 Scores

Grape Variety: 100% Goldmuskateller

Location: Cora Hof, Unterrain/St. Pauls (I). Slope against SSE; morning sun

Wine growing: Guyot

Soil: calcareous, over-consolidated, glacial fine sands (Kampferde)

Cultivation: Close to nature, a lot of manual work, no artificial fertilizers

Yield: ca. 4.000 Bottles / ha

Harvest: Manually, 22/9/2018

Vinification:

5 hours maceration in the press then must-fermentation in steel barrel; Aging on fine lees - Batonnage;

Filling: 23/08/2019: 700 bottles 0,75 L;

Alcohol: 13 Vol %

Sugar: 1,2 g/L

Total acidity: 5,5 g/l

Storage: 5 Jahre und mehr

Drinking Temperatur: 8–10° C

