

## WINE-SHEET

**Südtirol DOC**

# GOLDMUSKATELLER 2019

*Light ochre with a slight cloudiness. Peach blossoms, young apricots and pears on the nose. Very fruity on the palate with clear freshness and stimulating acidity, balanced, slightly salty. The elegant, fruity, long finish is reminiscent of acacia honey and dried, bitter grapefruit peel.*

**Falstaff WeinGuide 2020/21: 90 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. 5.000 Bottles / ha

**Harvest:** Manually, 6/10/2019

**Vinification:**

**70%:** 4 hours maceration in the press then must-fermentation in steel barrel;

**30%:** spontaneous crust must fermentation

Aging on fine lees - Batonnage;

**Filling:** 01/08/2020: 990 bottles 0,75 L;

**Alcohol:** 12 Vol %

**Sugar:** 1 g/L

**Total acidity:** 5,9 g/l

**Storage:** 5 Jahre und mehr

**Drinking Temperatur:** 8–10° C



**Weingut CORA Hof**