

# 2009 Gelber Muskateller Klassik

Gamlitz . Südsteiermark

## Vintage 2009

Nature created a year of challenges in 2009. A long Winter, plenty of rain, low temperatures and damages resulting from couloure - all demanded patience, skill and nerves of steel. But does this mean that the quality of the wines suffered? On the contrary. While we lost around 15% of the grapes because of couloure, the wines - especially the Classic line - actually benefited from this natural yield reduction. Typicity and expression of character were enhanced!

## Vinification

100% steel tank fermented and matured.

## Tasting notes

Cool aromas of fresh herbs along with anise, caraway and elder come through in the nose. The palate delivers fresh herbal flavours as well, and is supported by a lively acidity structure.

## Drinking recommendation

Optimal drinking time: now to 3 years after bottling

Optimal drinking temperature: 10-12°C degrees

This wine is perfect as an aperitif, and goes wonderfully with traditional Styrian chicken as well as Asian dishes.

## Analysis

Alcohol: 12 % vol

Acidity: 6.2 g/l

Residual sugar: 2 g/l



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