

2008 Gelber Muskateller Klassik

Gamlitz . Südsteiermark

Vintage 2008

A “fine year” is a good way to describe 2008. The vintage was marked by cool temperatures and sufficient amounts of rainfall, which lent minerality, freshness, elegance and finesse to the wines. The typicity of each grape variety is expressed nicely, and the wines are very approachable. The high quality is owed partially to the late harvest period and, as a result, the high ripeness of the grapes.

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: 6.4 g/l

Residual sugar: 2.3 g/l



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