



KAISER

GELBER MUSKATELLER

Vintage: 2017
Wine Region: Austria - Burgenland
Vineyard: light hill (Leitha Mountain)
Soil: chalky sandy loess, loam

Vinifikation:

On the vine we just leave 9-11 grapes to have a guarantee of good quality. So the vine is able to deliver his whole energy to few grapes. To get a good developed grape we also remove the leaves on the grape level, so that the sun can reach the berry. After a ripeness of 18, 5° KMW (ap.185 g/l sugar) we picked the grapes by hand destemmed it and cooled the maishe before pressing. After this, we started with a clear grape juice the fermentation, in stainless steel tanks, which were controlled by 16 °C for 14 days.

Amount: 5800 l/ha
Residual Sugar: 4,9 g/l
Acid: 6,3 g/l
Alkohol: 11,3 %vol.

Wine description: fine notes of Muskat, elegant aromatic of pears and herbs, Honeymelon, on the taste a fine structur with refreshed acidity and fruitiness.

Service temperature: 10 - 12 °C

Meals: aperitif-wine, for starters, Tapas, Fish with fresh vegetables, grilled chicken