



WEINGUT JOSEF FISCHER

# GELBER MUSKATELLER 2018



## ORIGIN & TERROIR:

ROSSATZ IS A SMALL VILLAGE ON THE SOUTHERN BANK OF THE DANUBE RIVER IN THE WACHAU VALLEY – ONE OF THE MOST PRESTIGIOUS WINE REGIONS IN AUSTRIA. THE GRAPES COME FROM DIFFERENT SINGLE VINEYARDS, A MAIN PART COMES FROM THE SINGLE VINEYARD KIRNBERG.

**SOIL TYPE:** PRIMARY ROCK, LOAM, SANDSTONE AND GRAVEL

**AGE OF THE VINES:** 7 YEARS

## HARVEST DATE:

5<sup>TH</sup>-7<sup>TH</sup> SEPTEMBER 2018

## VINEYARD TREATMENTS:

- SUSTAINABLE MEASURES – NO USE OF HERBICIDES OR PESTICIDES
- PROTECTING USEFUL ANIMALS LIKE BUTTERFLIES AND ESPECIALLY BEES
- PLANTING OF USEFUL FLOWERING PLANTS LIKE CLOVER OR BUCKWHEAT
- PRUNING IN JANUARY, SHOOT THINNING IN MAY – JUNE
- LEAF PLUCKING ON CLOUDY DAYS IN JULY – AUGUST

## VINIFICATION:

THE FERMENTATION STARTS SPONTANEOUSLY IN STAINLESS STEEL TANKS AND TAKES ABOUT THREE WEEKS. AFTER THAT THE WINE STAYS ON THE FINE LEES UNTIL FILTRATION AND BOTTLING AT THE BEGINNING OF THE YEAR 2019.

## CLASSIFICATION:

GELBER MUSKATELLER IS A “QUALITY WINE” FROM AUSTRIA. ALL GRAPES COME ONLY FROM THE WACHAU VALLEY AND ARE HANDPICKED.

## TASTING & FOOD PAIRING:

INTENSIVE NOTES OF ELDERFLOWER AND MUSCAT. A VERY TYPICAL AND AUTHENTIC DRY GELBER MUSKATELLER. HINTS OF CITRUS AND HONEY, SOME QUINCE AND APRICOT. ON THE PALATE VERY LIVELY, FRESH AND LIGHT. THE PERFECT WINE FOR ANY OCCASION, ESPECIALLY FOR SPRING AND SUMMER! GOES WELL AS AN APERITIF OR WITH LIGHT SUMMER SALADS.

ALCOHOL: 11,5 % VOL. | ACIDITY: 6,2 ‰ | RESIDUAL SUGAR: 1,8 G/L

