

## Gelber Muskateller Rosenhügel

2017



The Muskateller (Muscat) grape variety was traditionally very popular in the Kamptal in the last few centuries, especially in order to lend liveliness and fragrance, along with its fine flavour, to the old “Gemischten Satz” - the field mix of grape varieties planted and harvested together. But it was also very popular as a delicious table grape.

This variety was planted fresh again at the Bründlmayer estate in 1997 after a break for a few decades. The small planted areas are in the Steinmassl, Spiegel and Sauberg vineyard sites. In 2017, there were 100% healthy grapes with the occasional smattering of botrytis grapes removed.

After a short maceration, the grapes were gently pressed, fermented in small (1.200 – 2.500 liter) stainless steel tanks at 17 to 20° C and racked into big casks for further maturation

### Tasting Note:

Rich, spicy, concentrated, fully ripe, and quite yeasty with open-hearted aromas of chamomile, apple, cherry, red berries and marzipan. Incredibly juicy with crisp citrus that beautifully highlights the fruit. Creamy pineapple, incense and candied mandarin zest wrapped around a refreshing, lively core. Oak is still perceptible. Fleur de sel joins in on the long racy finish.

### ORIGIN & VINIFICATION

**Region:** Niederösterreich  
**Single Vineyard:** -  
**Soil Type:** Primary rock, Loess  
**Elevation:** 260 – 340 m  
**Slope Face:** -  
**Harvest Date:** 14. October 2017  
**Skin Contact:** up to 2 hours  
**Ageing:** big wooden casks  
**Bottling Date:** June 2018

### WINE DETAILS

**Alcohol:** 12.5 %vol.  
**Acidity:** 6.7 g/l  
**Residual Sugar:** dry  
**Serving Temperature:** 8 – 10° C  
**Food Pairing:** fish & seafood, salads, poultry, veal, pork, Asian Cuisine, cream cheese  
**Bottled in:** 75cl