



WEINGUT  
BRÜNDLMAYER

## Ried Rosenhügel

Gelber Muskateller

2023



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 flavor, 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 Rosenhügel vineyard site.

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:

Mind blowing bouquet of elderflowers, muscat & wild roses, at the same time fresh citrus peel and stone fruit, grapy & spicy; dry, balanced perfectly by a lively acidity, very juicy with a nice set of fruit tones following through the palate, elegantly structured though tightly woven, lively and persistent in the finish.

### ORIGIN & VINIFICATION

**Region:** Niederösterreich

**Single Vineyard:** Rosenhügel

**Soil Type:** Primary rock, Loess

**Elevation:** 260 – 340 m

**Slope Face:** SW

**Harvest Date:** 21<sup>st</sup> of September 2023

**Skin Contact:** several hours

**Ageing:** big wooden casks

**Bottling Date:** March 2024

### WINE DETAILS

**Alcohol:** 12.5 %vol.

**Acidity:** 6.4 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