



GELBER MUSKATELLER

2023

VINIFICATION

The grapes are destemmed and after a short maceration period, when the grape must has acquired its classic onion skin color, the juice is carefully extracted and the must is clarified. The must is fermented in cooled stainless steel tanks at around 17°C and the wine is then stored on its fine lees. In early spring, the wine is bottled in a fruity and aromatic way.

TASTING NOTES

Inviting floral Muscat aromas, on the palate it presents elderflower and ripe orange, with harmonious acidity and lingering elegance

Origin:	Lower Austria
Varietal:	Gelber Muskateller
Category:	quality wine
Riede:	Hochlüssen
Soil:	clay loess
Alcohol:	11,5 % vol.
Acid:	5,8 g/l
Residual sugar:	6,3 g/l – dry
Drinkability:	2023 – 2029
Serving suggestion:	Serve at 8 – 9°C
Contains:	O – sulfites
EAN bottle:	90 05769 01 025 4
EAN carton:	90 05769 01 026 1



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