Erwin SABATHI

Gelber Muskateller Brut 2023

Flaschenvergorener Sekt

Yellow Muscat Brut 2023

Bottle fermented sparkling wine

Grape variety:	**Yellow Muscat (Gelber Muskateller)**
Vintage:	2023
Alcohol content:	13.0%vol
Total acid:	5.7g/l
Vinification:	**harvested by hand, traditionally fermented with natural yeasts**
Maturation:	12 months in traditional, large, wooden oak casks, followed by 9 months of traditional bottle fermentation, Dosage: 7g/l
Drinking maturity:	2 years
Bottle closure:	champagne cork with agraffe
Certification:	**Organic**, Sustainable Austria
Categorisation:	**Flaschenvergorener Sekt, Sekt Austria Steiermark g.U. (Bottle fermented sparkling wine)**
Wine-growing area:	Southern Styria, (only from Leutschach a.d.W. and Gamlitz)
Wine-growing region:	**Southern Styria**
Description of the wine:	intense aroma of elderflower and acacia honey; pink grapefruit on the palate, with delicate acidity and elegant mousseux, fresh and aromatic with an animating drinking flow
Food recommendation:	finger food, bruschetta, sandwiches, Mediterranean dishes, seafood, sorbets, different dishes with lemon

Categorisation: Our "Yellow Muscat Brut" is a **sparkling wine,** very fresh and fruity. The vines of this wine flourish in numerous small vineyards in Southern Styria – **"Méthode traditionelle".**

Wine-growing area: Southern Styria, from vines exclusively grown in **Leutschach a.d.W. and Gamlitz.**

Climate: A warm and humid **Mediterranean climate** cause a long vegetation period. Cool nights effect unique varieties of aromas.

Soil: The soil structure is characterised by firm sediment layers, deposited in this sea basin million years ago. The soil consists of fine marine sediments (geologically described as **"Schlier"**), as well as of different kinds of sand, conglomerate and gravel.

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