



# Gelber Muskateller Brut 2023

## Flaschenvergorener Sekt

### Yellow Muscat Brut 2023

Bottle fermented sparkling wine



<b>Grape variety:</b>	<b>Yellow Muscat (Gelber Muskateller)</b>
<b>Vintage:</b>	2023
<b>Alcohol content:</b>	13.0%vol
<b>Total acid:</b>	5.7g/l
<b>Vinification:</b>	<b>harvested by hand, traditionally fermented with natural yeasts</b>
<b>Maturation:</b>	12 months in traditional, large, wooden oak casks, followed by 9 months of traditional bottle fermentation, Dosage: 7g/l
<b>Drinking maturity:</b>	2 years
<b>Bottle closure:</b>	champagne cork with agraiffe
<b>Certification:</b>	<b>Organic</b> , Sustainable Austria
<b>Categorisation:</b>	<b>Flaschenvergorener Sekt, Sekt Austria Steiermark g.U. (Bottle fermented sparkling wine)</b>
<b>Wine-growing area:</b>	Southern Styria, (only from Leutschach a.d.W. and Gamlitz)
<b>Wine-growing region:</b>	<b>Southern Styria</b>
<b>Description of the wine:</b>	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
<b>Food recommendation:</b>	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 traditionnelle**".

**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.