

Gelber Muskateller

2015



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 Steinmassel, Spiegel and Sauberg vineyard sites. In 2015, there were 100% healthy grapes picked on October 22nd, with the occasional smattering of botrytis grapes removed.

After a short maceration, the grapes were gently pressed and fermented in small (1.200 – 2.500 liter) stainless steel tanks at 17 to 20° C.

Tasting Note:

Clear, bright straw yellow hue with delicate green reflections; a purely clean scent of elderflowers, citrus, nutmeg and hay blossoms. A gentle first sip shows gooseberries and a dry, fresh and incredibly juicy character. Still very youthful with perfectly integrated acidity; elegant and very dense, incredibly ripe - but not overripe – fruit with, again, citrus and elderflower notes, along with white currant (blossom nectar). Enormous length also reflecting the fruity taste with a hint of gooseberries plus green tea and lemongrass and a spicy-mineral finale. From start to finish, a perfect example of the mature Yellow Muscat from our region.

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: -
Soil Type: Primary rock, Loess
Elevation: 260 – 340 m
Slope Face: -
Harvest Date: 22. October. 2015
Skin Contact: up to 2 hours
Ageing: stainless steel tank
Bottling Date: May 2016

WINE DETAILS

Alcohol: 12,5 %vol.
Acidity: 5,8 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