

Ried Rosenhügel

Gelber Muskateller

2021



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. Moreover, it was also very popular as a delicious table grape.

Bründlmayer replanted a small vineyard in 1997 on the Ried Rosenhügel, which regularly surprises us with its fruit as in 2021, when totally healthy and rather late harvested grapes boasted of aromas and freshness.

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, with only hints of residual sugar 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 reminding of the fresh grape’s delicate skin.

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: Rosenhügel
Soil Type: Primary rock, Loess
Elevation: 260 – 340 m
Slope Face: SW

Harvest Date: 1. October 2021
Skin Contact: several hours
Ageing: big wooden casks
Bottling Date: May 2021

WINE DETAILS

Alcohol: 12.5 %vol.
Acidity: 7.9 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