

**Grape variety:**

Goldmuskateller (“Golden Muscat”)

Site and soil:

Mareit Leiten, 350 m elevation, very steep, south-facing slope with extremely long exposure to the sun and warm gravelly soil with moraine deposits. Vogel-leiten und Panholzer with clay-limestone gravel soil.

Vintage:

2020 brought us an early harvest with good qualities and nice quantities. The new shoots appeared not very early, but a very warm spring and a balanced summer were optimal for the development of the vines, so that we already started harvesting on 25 August. During the harvest, there were repeated phases of rain, but with our quickness and our meticulous selection work, we were able to bring very good qualities into the cellar. The Golden Muscat grapes were left on the vines until the middle of October for perfect maturity. The berries were a golden yellow, the aroma highly intense. At 55 hl per hectare, the yield was low.

Winemaking:

Grapes were de-stemmed and left to macerate in the press for twelve hours to enrich the juice with aroma substances and body leached from the skins. Fermentation took place in oak and stainless steel tanks, partially with yeasts naturally occurring in the vineyard. The young wine was subsequently matured on the fine lees for five months to enable the aromas and flavour to evolve.

Bottled:

25.100 bottles were filled in June 2021.

Analytical data:

Residual sugar: 0.7 g/l

Alcohol: 13 % Vol.

Acidity: malolactic fermentation: 5.6 g/l

Description and food recommendations:

Intense golden yellow in colour, this seductive wine displays a ravishing floral perfume together with nutmeg, cedar, apricot and grapey fruit supported by a streak of racy, vibrant acidity.

Enjoy at optimum maturity from early summer in 2021 to the end of 2024.

Serve: lightly chilled, 46 – 50 °F

Delicious as an aperitif it makes a wonderful partner to spicy Chinese and Thai foods or mature hard cheeses.



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