



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:

2021 was a relatively late year. The harvest began on September 13 with Sauvignon Blanc in Lieben Aich and ended on October 20 with Cabernet Sauvignon in Manincor. The ripening period in particular was characterised by almost perfect weather, with sunny days and clear nights where it cooled down properly. So, the year 2021 is all about balance. Physiological ripeness, sugar ripeness and acidity are in an optimal balance. Ripe fruit, cool character and moderate alcohol characterise the vintage. 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 51 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:

21.600 bottles were filled in June 2021.

Analytical data:

Residual sugar: 0.9 g/l

Alcohol: 12.5 % Vol.

Acidity: malolactic fermentation: 5.1 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 2022 to the end of 2025.

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.

Our claim:

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR