

# 2013 Gelber Muskateller Steirische Klassik

Gamlitz . Südsteiermark

## Vintage 2013

The wine year 2013 started with a cold, snowy and very long winter. As a result of long lasting and thick snow layer the spew of the vine was a little bit lated.

During the blossom we had optimal conditions, after that perfect weather did the best for growing of vine and grapes.

Summer started with a more weeks lasting heat wave, followed by - for the soil needed - rain.

Due to that, the maturity of the grapes was a little bit late, but in the middle of September harvest started.

A picture-perfect autumn with warm days and cold nights brought us in the end a perfect vintage.

The result: elegant wines with characteristic variety which are tightly and have a very harmonic acidity.

Wines of the vintage 2013 can be stored and will mature with the years.

## Vinification

100 % steel tank fermented and matured.

## Tasting notes

Cool aromas of fresh herbs along with anise, caraway and elder come through in the nose. The palate delivers fresh herbal flavours as well, and is supported by a lively acidity structure.

## Drinking recommendation

Optimal drinking time: now to three years after bottling

Optimal drinking temperature: 10-12°C degrees

This wine is perfect as an aperitif, and goes wonderfully with traditional Styrian chicken as well as Asian dishes.

## Analysis

Alcohol: 11.5 % vol

Acidity: 6.2 g/l

Residual sugar: 1.7 g/l



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