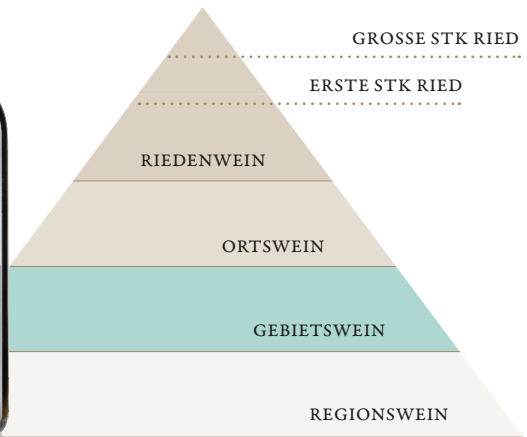


2023 Gelber Muskateller Südsteiermark DAC

Alcohol 12 vol. %

Acidity 6,1 g/l

Residual sugar 2,4 g/l



Südsteiermark/ South Styria

The regional wines of Hannes Sabathi are characteristic for south Styria. The grapes for the Gelber Muskateller are coming from the different vineyards of Gamlitz and Leutschach. The age of the vines is from 5 to 15 years.

Vintage 2023

The 2023 wine year began with a mild but snowy winter. Soil and roots found peace under the snow cover and the water reserves were well replenished. The cool spring ensured a relatively late flowering and gave way to a summer, that was extremely rainy. Temperature peaks and capricious weather conditions such as hail and floods meant challenges, that required precise and thorough work in the vineyard. Warm days, followed by cold nights, favored the optimal ripening of the grapes. Harvest began on September 18 and ended in mid-October. With a slightly reduced harvest, grapes of excellent quality could be brought to the cellar. The 2023 vintage will be promising and already delights us with its beautiful balance.

Vinification

100 % steel tank fermented and matured

Tasting Note

Aromas of fresh gooseberries and elderflowers, nutmeg nuances and a hint of grapefruit essences. Light-footed, white apple, racy acidity, lemon, salty aftertaste, a fresh summer wine.

Drinking recommendation

Optimal drinking temperature: 10 – 12°C

Nice wine for aperitif and also perfect for typical styrian deep fried chicken.

Falstaff 91

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