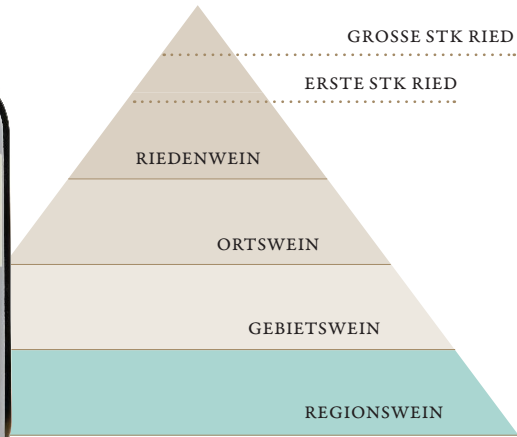


2022 Gelber Muskateller N.L

Alkohol 11,5 vol. %

Säure 6 g/l

Restzucker 1,1 g/l



The growth on the Ried Kranachberg

The basin-shaped Kranachberg, with its south-southwest exposition, is situated at approximately 500 meters above sea level. The soil here consists of permeable pebbly sand – with no limestone content – and delivers fresh and salty minerality like nothing else.

Vintage 2022

The year 2022 was dry and had mild temperatures until March. Therefore, the budding was in April, which was a little later as usual. The bloom followed early, accompanied by daily rainfalls. The summer was hot and dry and caused an early ripeness of the grapes. Because of this, we started the harvest sooner and after a little break caused by rain, we finished it in the beginning of October. The amount of grapes was less than the years before but the quality was excellent! The vintage 2022 will be promising and we are happy with its nice balance.

Vinification

Grapes picked by hand. 4 weeks fermented on the mash. 6 months on the fine yeast.
Not sulphurated and not filtered.

Tasting note

Gold and yellow reflections. Fine herbal aromas of dill with a fruity touch of peach. A delicately fruity, dry and long-lasting finish with a natural tanning agent and animating acidity.

Drinking recommendation

Optimal drinking temperature: 12-14°C degrees.
Because of its full and spicy body and fine structure, this wine fits good with spicy Asian dishes with fish, meat or vegetarian.

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