

2021 Gelber Muskateller Gamlitz Südsteiermark DAC

Alcohol 12,5 vol. %

Acidity 6,7 g/l

Residual sugar 1,1 g/l

Gamlitz

All local wines (Ortsweine) of Hannes Sabathi are presenting their soil and location. The grapes for the Gelber Muskateller Gamlitz are growing on the Ried Jägerberg and on the Ried Kranachberg. The vines here are between 20 and 30 years old.

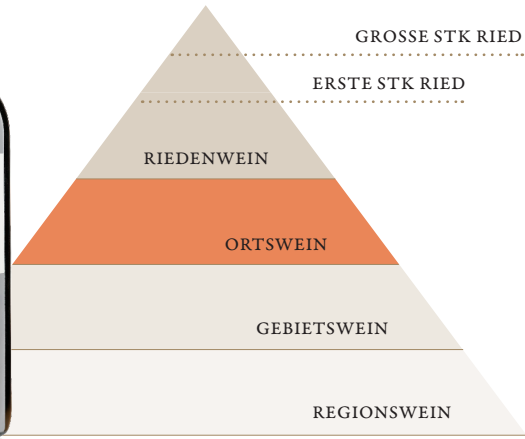
Vintage 2021

This year began with a long winter with a lot of snow and rain. Because of the soil moisture, we had perfect conditions for the budding. Unfortunately, the weather in spring was very variable and so the bloom appeared at the end of April. Very high temperatures caused a poor fruit set. After the bloom we had cold phases so the growth was inhibited but a nice and warm summer helped the vines to regain the lost time. The grapes were nearly perfect with a nice fruitiness and good acidity. The harvest began in the third week of September and could be done unhurriedly and by plan. We had 1/3 less harvest but the quality was excellent for it! We are looking forward to a great vintage 2021 with a nice ripeness, a pronounced freshness and huge flavor variety.

Vinification

Handpicked. 8-10 hours maceration.

Spontaneous fermentation in seasoned oak cask (1500l), maturation for about 6 months.



Tasting note

A fruity wine characterized by herbal spice. Notes of ibex, wormwood and white flowering elderberry. Nuances of fresh and juicy pears. Characteristic are its wonderfully animating liveliness and its gentle aftertaste..

Drinking recommendation

Optimal drinking temperature: 11 – 13°C

Nice as aperitif and also to Styrian deep fried Chicken or pasta.

Hannes SABATHI

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