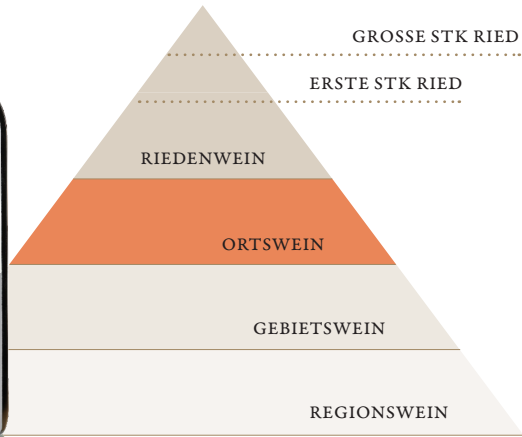


2022 Gelber Muskateller Gamlitz Südsteiermark DAC

Alcohol 12,5 vol. %

Acidity 5,8 g/l

Residual sugar 1,4 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 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 of 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 of 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

Handpicked. 8-10 hours maceration.

Spontaneous fermentation in steeltank, 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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