

2021 Ried Graf Woracziczky Gelber Muskateller

Alcohol 13 vol. %

Acidity 6,3 g/l

Residual sugar 1,7 g/l

Ried Graf Woracziczky

- southern orientation
- 450m sea level
- gradient of 60 %

Ried Graf Woracziczky is situated in Leutschach and is our historical vineyard.

Soil

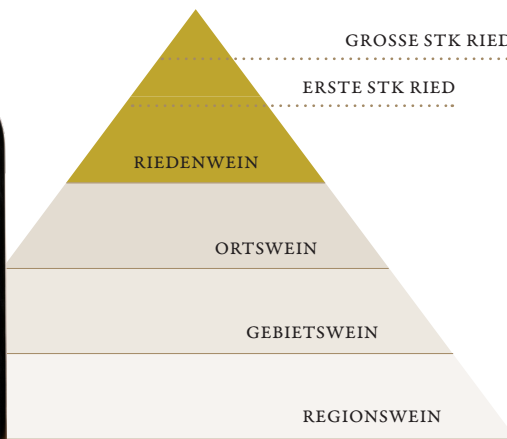
The Soil on this Ried is called Opok. Opok is the regional, common name for a typical Styrian soil: the marl soil, made of limestone marl. These are formerly muddy sea deposits into which rivers washed coarser material such as sand and gravel. Opok is a very dense subsoil that is difficult to work with.

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

Harvested by hand. 12h maceration. Spontaneous fermentation in steel tanks. The maturation lasted approximately 12 months.



Tasting note

Classically muscat flavours like elderflower and mead flowers, mixed with the mineral spice of the soil. In the glass you have a deep yellow-green colour. Because of the fine selection of the grapes is this wine very complex and has nice mineral notes and is juicy on the palate.

Drinking recommendation

Drinking temperature 10 – 12°C

Nice with light meat or vegetarian dishes and pasta.

Falstaff 93

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