

KABI MUSKATELLER 2022

*Johanna
Markowitz*

grapes: Gelber Muskateller

DESCRIPTION

- * blooming meadows
- * reminds me on various aromas:
elder flowers, green apples,
fresh pears and limes

HOW DID I DO?

- * handpicked grapes beginning
of september
- * 3 days skin contact
- * 6 month in stainless steel
- * 100 % spontaneously
fermentation
- * **35g residual sugar**
(sweet baby sweet, but not too sweet)

ORIGIN

This Muskateller grows in old vineyards in Höflein on the slopes of Carnuntum valley. The soil is dominated of loess with gravelly stones on the surface from the danube river.



shake it and drink it.