



DOMÄNE
WACHAU

GELBER MUSKATELLER TERRASSEN 2023

Our ideal summer wine- aromatic, fresh and racy. A perfect aperitif.

ORIGIN & TERROIR

The ripe and aromatic grapes for this elegant and delicate Muskateller were harvested from vineyards throughout the Wachau valley. The "Terrassen" wines are blended from various steeply terraced vineyards and offer a perfect introduction to the unique wine style of the Wachau.

VINTAGE 2023

An exceptionally mild and dry winter was followed by a cool spring, which provided the soil with plenty of moisture. The vines benefited from this often during the hot summer days. Several hailstorms came through the region in what was a very good year until the Autumn. High September temperatures and the resulting ripeness was compensated for by cool October nights, so that in the end we were able to harvest ripe and healthy grapes. The result is balanced and harmonious wines with a rounder texture and complex, juicy aromas.

VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks.

CHARACTER & STYLE

A classic example of Gelber Muskateller! The aromas are of subtle citrus, elderflower, honey, mango and subtle hints of quince. On the palate is fresh and mouthwatering with a lively acidity and intense fruit. In Austria, Gelber Muskateller is most commonly consumed as with "aperitif ". Well chilled the wine is wonderfully zippy and fresh. Best enjoyed in the first year after bottling Muskateller is an excellent companion to down-to-earth Austrian cuisine such as a crispy fried chicken with potato salad or trout "Müllerin"-style. The wine also goes well with Mediterranean dishes, for example a Pizza Marinara or a Gazpacho.

2023: tba

2020: Europe No 1 - Worldwide No 3 | WORLD´S BEST VINEYARDS



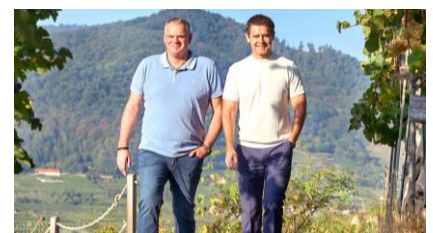
Alcohol: 12,0 % | Acidity: 7,0 ‰ | Residual Sugar: 2,6 g/l



BAROQUE CELLAR PALACE



WACHAUER TERRASSEN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

