

# WEINGUT HERMANN MOSER GELBER MUSKATELLER

2023

## Country

Austria

## Region

Kremstal

## Varietal

Gelber Muskateller

## Winemaker

Martin Moser

## Alcohol Content

11.5%

## Total Sulfur

No data

## Residual Sugar

6.4 g/l

## Acidity

6.7 g/l

## HISTORY

Celebrating 400 years, 26<sup>th</sup> generation Martin and wife Carmen Moser -whose profiles are depicted on the bottle- have been preserving and honoring the family tradition of wine making in the Kremstal. Focusing primarily on indigenous varieties, the Moser family is renowned for their Grüner Veltliners.

Gelber Muskateller or "Yellow Muscat" is one of the oldest grape varieties in Europe and has found its way to numerous countries and is known by many names, though its exact origin is still unknown.

A late ripening varietal that is most commonly first enjoyed in its sweet expression. This particular cuvée is a dry expression.

## VINIFICATION and MATURATION

Hand harvested in September, the grapes are brought back to the winery, de-stemmed and macerated for 4 hours. Fermentation in stainless steel tanks with indigenous yeasts. Aged 5 months in stainless steel before bottling.



## VINEYARD

Steinernes Meer "Horse Sky" loess and gravel from the primeval sea. Dry farmed, organic practices.



## TASTING NOTES

Light yellow green, silver-colored reflections. Delicately after meadow herbs, white peach some nutmeg, linden blossom. Juicy, yellow tropical fruit, elegant, fruity sweetness, subtle acid structure, some flower honey.



## FOOD PAIRING

Aperitif, sushi, crudo, asparagus salad, quiche, cold soba noodle salad, goat cheeses, lemon pasta and fruit crêpes.

