



2019 MUSKATELLER dry
VDP.Gutswein
Bio/Organic

Soil: New red Sandstone

Vinification: 24 hours skin contact
Sedimentation
Fermented in stainless steel

Analysis: Alcohol 12 %
Acidity 7,9 g/l
Residual sugar 1,4 g/l

Character: With bergamot and fresh herbs this Muskateller has an elegant, pleasant, not overwhelming nose. In the mouth a never ending length and perfect spiciness. Its dry taste – typical for Rebholz – makes it a perfect match with Asian and Mediterranean kitchen or as an appetizer. Light and fresh, with decent acidity and a contained bouquet which is never overload. Always easy to enjoy a second glass of this delicate Muskateller.