




WEINGUT
TEMENT
SÜDSTEIERMARK

RIED

FÜRST

Gelber Muskateller



Vintage	2021
Grape Variety	Gelber Muskateller
Appellation	Cru wine Südsteiermark ^{DAC} ,1 STK®
Terroir	Red sand soil Inclination 26 - 40 % Alignment 90°O - 120° SO Sea level 460 - 483 m
Vinification	After natural fermentation 30 months „sur lie“, matured in stainless steel tanks, bottled unfiltered
Agriculture	 Bio Organic, AT-BIO-402
Closure	Glass cork (VinoLok)
Vine age	30 years
Best time to drink	2024 to 2039
Food recommendation	Perfect with asian cuisine, BBQ and fried chicken
Analytical Data	13,0 % vol. 1,1 g/l RZ dry 7,0 g/l tbS
Wine description	Less is more especially when it comes to Gelber Muskateller. This one originates from our best Muskateller-site. Delicate fruit with lime, litchi, and yellow apple. Dry, pure, and refreshing on the palate. Best of all: it can age for decades.

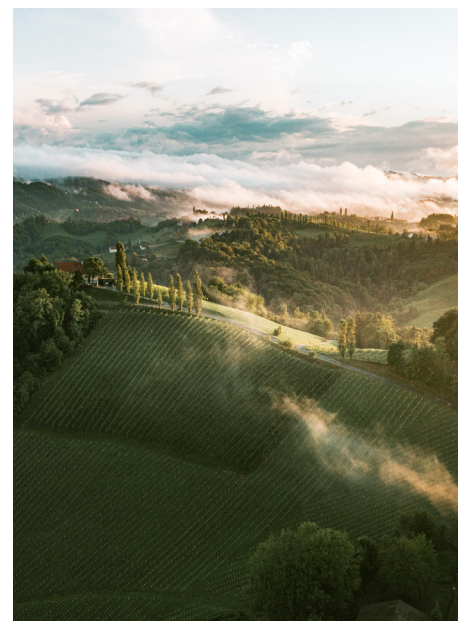
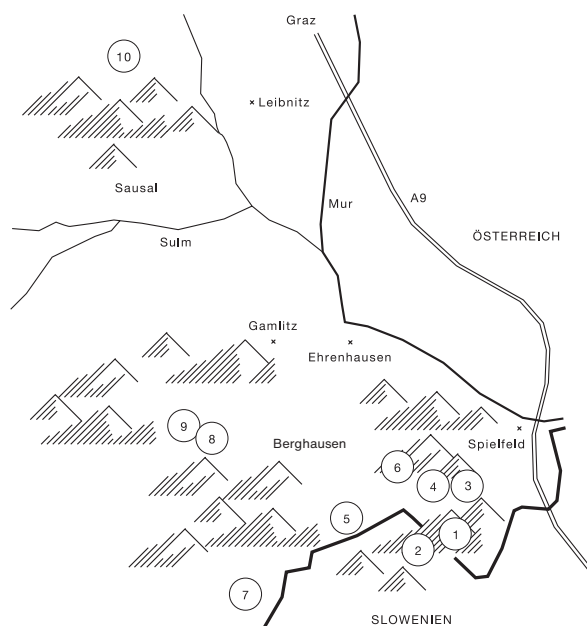
The wine Year 2021

Mature, crystal-clear wines from perfect grapes: these are the characteristics of the 2021 vintage, which will probably be talked about for a long time. January and February were characterized by picture-perfect days. Dry and sunny. These were ideal conditions for pruning and tying. March was rather cool and wet, and budbreak came later than in previous years. April and May were also dominated by cool, damp weather. Early summer was then moderate with late flowering, which then lasted for several weeks. July and August were very grateful months, with the vines catching up on almost everything in their development. The dry and warm autumn then created first-class conditions. In short, our expectations for the 2021 vintage are high. The grapes were perfect, although the yields were lower than expected. Thanks to the ideal ripeness levels, we can expect incredibly elegant wines that will be very juicy and concentrated with compact structure and harmonious acidity.

Bottle size	Bouteille	Magnum
Volume	750 ml	1500 ml
GTIN/EAN-CODE Bottle	9120010220814	9120010221354
Diameter / Height bottle	7,6 cm / 30,0 cm	10,2 cm / 34,5 cm
Full bottle weight	1370 g	2600 g
Packaging unit	1 case à 6 bottles	1 case à 3 bottles
GTIN/EAN-CODE Case	9120010220784	9120010221361
Case dimension L/W/H	24,5/16,5/30,6 cm	35,1/31,2/11,1 cm
Cases per palette	105 (630 bottles)	72 (216 bottles)
Cases per layer	21 cases x 5 layers	8 cases x 9 layers

OVERVIEW SINGLE VINEYARDS

- 1 Ziereg
- 1.1 Ziereg
- 1.2 Ziereg Kâr
- 1.3 Ziereg Kapelle
- 1.4 Ziereg Steilriegel
- 2 Ciringa
- 3 Grassnitzberg Riff
- 4 Wielitschberg
- 5 Sulz
- 6 Ottenberg
- 7 Rossberg K
- 8 Steinbach Fürst
- 9 Sernau König
- 10 Hochkittenberg



Founding member of the
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