

## GAMLITZ Gelber Muskateller 2024



Perfect for a mild summer evening: Ripe vineyard peach, fresh mint, mandarin, and a hint of nutmeg come together in an inviting bouquet that instantly entices the first sip. On the palate, the wine is round, juicy, and silky in texture. Its vibrant fruit is complemented by delicate, subtly bitter nuances that lend depth and character. Full-bodied yet elegantly spicy, this dry Gelber Muskateller is a superb aperitif and a charming partner to aromatic and spicy cuisine.

### Organic wine

Alcohol	11,5 %Vol.
Residual sugar	2,8 g/l
Acid	5,5 g/l

### Origin

In Gamlitz, the vines grow on warm, bowl-shaped vineyard sites with sandy and gravelly soils. The combination of soil and microclimate promotes particularly pronounced aromas and consistently produces ripe, multi-layered wines.

### RECOMMENDATION

This Gelber Muskateller is an excellent choice for warm summer days. Its finesse make it a versatile pairing for white meats, fish, tangy marinated dishes, and fragrant Asian cuisine. Whether served as an aperitif or alongside a light meal, it's a refreshing and charming companion.

AGING POTENTIAL  
2020 - 2024

### Vinification

After careful hand harvesting, the grapes were left on the skins for 18 hours to extract the delicate spice and aromatic complexity from the grape skins. Fermentation took place spontaneously with natural yeasts in stainless steel tanks. The wine then matured for 8 months in the cellar, allowing it to develop depth, finesse, and a well-balanced structure.

### SPECIAL FEATURES

This Muskateller is light, lively, and dry – the perfect choice for sunny summer days.

AWARDS  
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