## **Fact Sheet: Organic Gelber Muskateller**

Vintage: 2024

Variety: 100% organic grapes Gelber Muskateller

<u>Alcohol</u>: 11,5 % vol.

Acidity: 6,0 g/l

Residual sugar: 2,0 g/l

Region: Winegrowing region Wagram

<u>Winery</u>: Ecker – Eckhof A-3470 Mitterstockstall 25

**Layer**: Schlossberg

The Schlossberg, historically known as "Vogtei Winkelberg" or "Hausberg" is situated in Mitterstockstall at 240m above sea level. On this gentle southern slope with powerful loess soil, Riesling, Pinot Blanc, Gelber Muskateller, Zweigelt and St. Laurent are cultivated.

Alignment: South-East

Planting year: 2007

Soil: Deep Loess

Microclimate: warm to hot

Vinification: 100% stainless steel tank

Tasting notes: Aromatic, grapey and fresh

Food accompaniment: Ideal as an aperitif, with baked chicken or as a terrace wine

