



2017 Qualitätswein Muskat Ottonel



GRAPE VARIETY	100 % Muskat Ottonel
RESIDUAL SUGAR	3,5 g/l
ACIDITY	5,4 g/l
ALCOHOL	13 %vol
VINIFICATION	Fermented and matured in stainless steel tanks for 7 months
TASTING NOTES	Floral bouquet of elderflowers and fresh grapes. Characterful aromas of nutmeg on the palate, with citrus fruit flavours and an artful, freshness on the finish
OUR RECOMMENDATION	Aperitif, sea fish, young hard cheese
ENJOY BEST AT	10-12° C