



WACHAU-AUSTRIA

FJ GRITSCH



Muskateller

2024

Attractive aroma of elder and dog rose; the floral notes continue on the palate, complemented by hints of Muscat; very pleasant and outstanding typicity.

{Wine professor Bernulf Bruckner}

ALCOHOL 13%vol, dry

SERVING TEMPERATURE 12–14 °C

SCREW CAP

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect as aperitif and dessert wine, with delicate spicy dishes or simply solo.

Hand-picked on 3rd October 2024.
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast.

SOIL

Our Muskateller grows in Spitz on very high, south and south-west sloping hillsides with gravelly soil formations. The cool fall winds at night, especially in autumn, enhance the aroma formation and produce spicy wine.

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