



WACHAU-AUSTRIA



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Muskateller

2025

Characteristic elderberry aroma, rose plants; the prevailing flavour is Muskat grape as if freshly picked from the vine; a classic Muscatel with immediate appeal, yet never blowzy or obtrusive, and with a touch of refreshing acidity.

{Wine professor Bernulf Bruckner}

ALCOHOL 12%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 27th October 2025.
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.