



2021 MUSKATELLER dry
VDP.Gutswein Bio/Organic

Soil: Colored Sandstone

Vinification: 24 hours skin contact
Sedimentation
Fermented in stainless steel

Analysis:

Alcohol	11,5 %
Acidity	7,3 g/l
Residual sugar	2,5 g/l

Character: With bergamot and fresh herbs this Muskateller has an elegant, pleasant, not overwhelming nose. In the mouth you find a never ending length and perfect spiciness. Its dry taste – typical for Rebholz – makes it a perfect match with the Asian and Mediterranean kitchen or as an aperitif. Light and fresh, with decent acidity and a contained bouquet which is never overloaded. Always easy to enjoy a second glass of this delicate Muskateller.