

Muscat Freyheit 2017



CHARACTER

A Grounded pomposity. Pompous groundedness.

It sensorially opens instantly to reveal a magnificent ramble across blooming meadows with floral scents to a colourful and flavoursome juice bar with the most tempting ingredients: kumquat, persimmon and grapefruit meet cilantro, candied fennel seed and wheatgrass, to name only a few threads of this tightly woven carpet of aromas. Despite all its fragrance, it paradoxically impresses with unobtrusiveness. Muscat Freyheit mischievously presents its down-to-earth broadside on the palate. Vitalized and structured with creamy texture and delicate bitterness, piquancy is the credo of this cheerful nature. This is the wine equivalent of the chapter about the Mad Hatter's crazy tea party in Lewis Carroll's "Alice's Adventures in Wonderland". **For best enjoyment, shake before pouring!**

ORIGIN

Deeply rooted in calcareous sandstone and mica schist soils on the eastern slopes of the Leitha Mountains and in the sandy-gravelly loam sediment on the south-facing escarpment of the Parndorf Plateau.

PRODUCTION

Bottled in a clay vessel with conscientious handcraft and great care throughout the entire life cycle. The vineyards are currently in conversion to biodynamic cultivation. Handpicked from end of August to beginning of September, fermented spontaneously and left on the skins for 14 days. Gently basket pressed, malolactic fermentation, finally matured for 8 months in used oak barrels on its own lees and bottled unfiltered without added sulphur.

THE NUMBERS

70% Muskat Ottonel, 25% Weißburgunder (Pinot Blanc) 5% Chardonnay, • 11.5% a.b.v. • 4.6 g/l acidity • 1.6 g/l residual sugar • format (l): 0.75 • Bottled mid-May 2018