

Muscat Freyheit 2020



demeter



Österreich-Landwirtschaft

CHARACTER

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. Despite all its fragrance, it paradoxically impresses with unobtrusiveness. Muscat Freyheit mischievously presents its down-to-earth broadness on the palate. Vitalized and structured with creamy texture and delicate bitterness, piquancy is the credo of this cheerful nature. **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. Biodynamic cultivation of the vineyards. Handpicked from the beginning to mid-September, fermented spontaneously and left on the skins for 12 days. Gently basket pressed, malolactic fermentation, finally matured 11 months in amphoras on its own lees and bottled unfiltered without added sulphur.

THE NUMBERS

70% Muskat Ottonel, 30% Weißburgunder (Pinot Blanc) • 11.5% a.b.v. • 4.6 g/l acidity • 1.2 g/l residual sugar • format (l): 0.75
Bottled mid-June 2021