



From the moment Manfred Felsner took over the Family owned 39-acre (16h) estate in 1990, he put his emphasis on expressing the unique fruity attributes of the Kremstal Territor whilst maintaining the specific characteristics of each grape variety. His consequent "less is more" approach in the vineyards and the cellar result in elegant, fruity, well-aging wines that regularly achieve national and international recognition.

Gelber Muskateller GEDERSDORFER LÖSSTERRASSEN

TASTING NOTES

Brilliant, straw-green hue. Fruity nose of elderberry flowers, exotic guava and classic Muscat tone. A crisp entry leads to a racy, vibrant, medium-bodied palate with a characteristic aroma of roses and nutmeg. Clean and refreshing. Dry finish with a minimal hint of sweetness offset by piercing acidity.

VINEYARD SITE & VINIFICATION

Cultivated in our growing area since the 15th century, Muskateller (a gold-skinned variation of the French Muscat blanc) is still one of the most consistent grape varieties in Austria. Late-ripening, with a preference for sandy or gravelly soils, Austrian Muskatellers are vinified as dry, light and aromatic wines.

SUGGESTED FOOD PAIRINGS:

Perfect as an aperitif or with shellfish. Also pairs well with a variety of spicy asian dishes.

Serving temperature: 10-12° C

