GELBER MUSKATELLER TERRASSEN 2025

DOMÄNE WACHAU

Our ideal summer wine- aromatic, fresh and racy. A perfect aperitif.

ORIGIN & TERROIR

The ripe and aromatic grapes for this elegant and delicate Muskateller were harvested from vineyards throughout the Wachau valley. The "Terrassen" wines are blended from various steeply terraced vineyards and offer a perfect introduction to the unique wine style of the Wachau.

VINTAGE 2025

The year started off mild and dry. Despite some local frost and hail damage in May, spring was quite balanced. Summer brought contrasts: hot in June, cool and wet in July, followed by perfect conditions in August. Late-summer weather and cool nights in September were perfect for final ripening. During the harvest, we benefited from the flexibility of our vignerons, as there were repeated interruptions due to occasional rainy days. Thanks to meticulous planning and selective hand-picking, the grapes were harvested at optimal ripeness. A vintage with cool freshness, fine flavours, precise structure, and outstanding potential!

VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. The grapes arencarefully selected and then processed in a pneumatic tank press, with the must thennfermented under controlled temperature and aged on their fine lees in stainless steel tanks.

CHARACTER & STYLE

A classic example of Gelber Muskateller! The aromas are of subtle citrus, elderflower, honey, mango and subtle hints of quince. On the palate is fresh and mouthwatering with a lively acidity and intense fruit. In Austria, Gelber Muskateller is most commonly consumed as with "aperitif ". Well chilled the wine is wonderfully zippy and fresh. Best enjoyed in the first year after bottling Muskateller is an excellent companion to down-to-earth Austrian cuisine such as a crispy fried chicken with potato salad or trout "Müllerin"-style. The wine also goes well with Mediterranean dishes, for example a Pizza Marinara or a Gazpacho.

5/5 | GAULT MILLAU TOP 50 | FORBES WINEMAKER OF THE YEAR | FALSTAFF
TOP 50 | WORLD´S BEST VINEYARDS

Alcohol: 11,0 % | Acidity: 6,9 ‰ | Res. Sugar: 3,0 g/

BAROQUE CELLAR PALACE

WACHAUER TERRASSEN

ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

HANDGELESEN HANDPICKED VEGAN SUSTAINABLE AUSTRIA

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