SALONON





2024 GEMISCHTER SATZ

ALCOHOL	11.5 %
RESIDUAL SUGAR	4.8 G/L
ACIDITY	5.7 G/L
AVAILABLE BOTTLE SIZES	0,75 L

SITE

For this GEMISCHTER SATZ five different grape varieties were vinified: Gelber Muskateller, Grüner Veltliner, Müller Thurgau, Riesling, Sauvignon Blanc.

VINIFICATION

GEMISCHTER SATZ means that the wine is made of different grape varieties from the same vineyard. The difference between a Gemischter Satz and CUVEE is that for a Gemischter Satz the different grape varieties are all grown together in the same vineyard.

Bottling February 2025.

TASTING NOTES

Light yellow-green. Fresh lemon and elderberry in the nose. On the palate very juicy, white peach and lemon in the finish. Especially light wine with only 12.5% of alcohol, lively acidity and fine extract sweetness.

FOOD PAIRING

Appetizers, vegetarian skewers, spreads;

SHELF LIFE

This wine can be enjoyed young in the first three years.

SERVING TEMPERATUR

8° – 12° C.

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UNDHOF