

SALOMON



Fünferl

2025
GEMISCHTER SATZ

ALCOHOL	11,5 %
RESIDUAL SUGAR	3,5 G/L
ACIDITY	6,3 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 CUVÉE is that for a Gemischter Satz the different grape varieties are all grown together in the same vineyard.

Bottling February 2026.

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.

WEINGUT SALOMON UNDHOF
DR. SALOMON WEIN GMBH
UNDSTRASSE 10
A-3500 STEIN A.D. DONAU

TEL +43 2732 83226-0
OFFICE@SALOMONWINES.COM
WWW.SALOMONWINES.COM

UNDHOF