

# SALOMON



## *Gelber Muskateller*

**2024**

**QUALITÄTSWEIN NIEDERÖSTERREICH**

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<b>ALCOHOL</b>	<b>11,0 %</b>
<b>RESIDUAL SUGAR</b>	<b>7.5 G/L</b>
<b>ACIDITY</b>	<b>6.9 G/L</b>
<b>AVAILABLE BOTTLE SIZES</b>	<b>0,75 L</b>

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### **SITE**

The grapes which create this appealing wine come from two locations: One part comes from late-maturing terraced vineyards, an estate set a little higher up, and the other part comes from early-maturing ancient terraced wine gardens. Gelber Muskateller is one of the oldest vine varieties found in the Wachau valley.

### **VINIFICATION**

Harvest mid until end of September 2023; skin contact 9 h, sedimentation 24h; fermentation for 6 weeks; on fine lees until end of December; bottling mid-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 11.0% of alcohol, lively acidity and fine extract.

### **FOOD PAIRING**

Ideal as an aperitif, spicy Asian dishes such as chicken curry or fried noodles.

### **SHELF LIFE**

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

### **SERVING TEMPERATURE**

8° – 12° C.

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