

NEUMEISTER

„Pale green-yellow. Ethereal-grapey nose with elderflower, mango, coriander seeds and nutmeg, a bit of roses and thyme. Elegant, fruit and spiced driven palate with pink grapefruit, roses and pimento; juicy and vibrant finish.“

GELBER MUSKATELLER 2021

Vulkanland Steiermark ^{D A C}

The steep **vineyards** are located on Silberberg, Klausen, Saziani, Steintal and Ingerl.

The vines are between 5 and 25 years old.

Soil: Mainly calcareous, sedimentary soil from the Tertiary mixed with alluvial gravel and sandstone.

Harvest from 23-24th and 29th of September 2021

Skin contact up to 18 hours, spontaneous fermentation in stainless steel tanks, maturation on the fine yeast (sur lie) for 4 months.

12.0 %vol alcohol

5.9 g/l acidity

2.8 g/l residual sugar, dry

Available from March 2022

Best to drink from 2022 to 2025

Recommended as an aperitif, to cold starters, seafood, light meats and Asian cuisine.

At **Saziani Stub'n** to pumpkin with crayfish, garlic and lime.

6x 0.75l, screw cap

EAN bottle 9120013396998

EAN case 9120013394604

Guarantee of origin:

Vulkanland Steiermark

We guarantee the Styrian origin of our wines and exclusively process organic certified grapes in our cellar from vineyards in and around Straden.

Steep vineyards and challenging sites

We cultivate very steep, challenging vineyards at optimum altitudes and with perfect exposures, thus contributing to the conservation of a centuries-old cultural landscape.

Handcrafted and organic wines

We place special emphasis on viticulture close to nature, the sustainable cultivation of our soils and the longevity of our vines. We refrain from using herbicides, pesticides and chemical fertilizers. We compost, grow diverse cover crops and practice agriculture encouraging beneficial insects. Reduced yields, careful manual working and harvesting exclusively by hand into small boxes are crucial to us. While striving to deliver superior quality, we are assisted by experienced employees that form an essential part of our winemaking family. Since 2013 we are farming our vineyards certified organic.

Best wine quality

We place high demands on wine culture and manage an area under vine that allows us to uncompromisingly pick and process the best qualities every year. In the cellar, we guarantee to carefully and individually age our superior-quality wines that reflect their origin and our personal philosophy by authenticity and character.

www.neumeister.cc

AT-BIO-402
Landwirtschaft Österreich

