



DER
FÖRTHOF
WEINGUT

2021 RAPOTO

Gelber Muskateller

Appellation:	Qualitätswein Niederösterreich trocken
Location:	Stein an der Donau
Soil types:	In terraces: Loess, gneiss and granitic gneiss
Yields:	40hl/ha.
Alcohol content:	12,5%
Residual sugar:	7,6g/l
Acidity:	6,4g/l

Training and growing: Guyot double / Double Cane on 10 year old vines.

Harvest: By hand in crates

Vinification: Whole clusters are slowly pressed and then racked to stainless steel tanks. After fermentation is completed, the wine is moved to Stainless steel vats where it matures for 4 months until it is bottled without exceeding 50 mg/l of SO2 added.

Serving temperature: between 6°C and 7°C

Appearance: Straw clear.

Nose: Intense fruity nose with notes of yellow peaches along with roses and some nutmeg in the back.

Palate: Fruity and refreshing with a pleasant finish.



3 KEYS TO BLISS

WWW.DERFOERTHOF.AT