

## NETZL




## Muskatina 2015

The Gelber Muskateller grows on the top of the highest hill of our region – the Schüttenberg, where the cool winds preserve the intense Muskat-aromas of the grapes being balanced by nice refreshing acidity. Elderflowers and fresh Muskateller grape on the nose, crispy and refreshing palate.

Serving Suggestion: summer-salads, Quiche Lorraine, light fish- and chicken-dishes or you enjoy the noble and delicious aroma of this wine alone in quiet hours.



[www.netzl.com](http://www.netzl.com)

### Technical Data:

**Winery:** Franz & Christine Netzl  
**Grape Variety:** Gelber Muskateller  
**Name/Vineyard:** Schüttenberg  
**Soil:** Gravel  
**Vinification & yield:** fermentation in temperature-controlled stainless steel tanks at about 18 °C to preserve fresh and crispy style, yield: 8,000 kg/ha  
**Vintage:** The perfect vintage with great warm summer and fall season – great aromas, but well balanced wines  
**Harvest** harvested and selected by hand, single-berry-selection in the cellar  
**# bottles produced** 10.000  
**Alc:** 12  
**Residual Sugar:** 4.6  
**Acidity:** 6.5  
**Press:**

**UPC:** 787 263 311 68

**Select COLA:** \_\_\_\_\_

12 bl/cs **layer: 14cs pallet: 70cs**

[kwselection.com](http://kwselection.com)

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