



RITTERHOF

WEINGUT · TENUTA

Weinstraße Nr.1 · Strada del Vino n.1

Goldmuskateller

Goldmuskateller Weinberg Dolomiten IGT

WINE GROWING AREA

The Goldmuskateller grapes are cultivated in the Lowlands and Upper Etsch Valley at an altitude of 370 – 450 metres. The vines are grown on trellises (Guyot system) in warm, gravelly-clay soils and mineral-rich morainic soil.

HARVEST AND YIELD

The Goldmuskateller grapes are harvested by hand in mid to late October. The yield amounts to 70 hectolitres per hectare.

VINIFICATION

The Goldmuskateller grapes are delivered to the winery straight after harvesting in 220 kg crates. Here the grapes are gently crushed and cold macerated for several hours. They are then fermented at a controlled temperature of 19°C, which gives this wine its unique flavour and distinctive nutmeg aroma.

WINE DESCRIPTION

This Goldmuskateller impresses with its golden yellow colour with greenish hues, as well as its intense fruity notes of ripe fruits and typical nutmeg flavour. Clean on the palate, it presents a crisp acidity and subtle minerally, fresh and rounded aftertaste.

RECCOMENDATION

Our Goldmuskateller is ideal as an aperitif.

