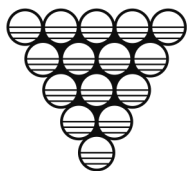


GEBRÜDER
NITTAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



GELBER MUSKATELLER EXQUISIT 2024

A Zesty Symphony in Every Sip.



ORIGIN: Austria, Burgenland

CATEGORY: Dry, White, Still wine

GRAPES: 100% Gelber Muskateller

WINE DESCRIPTION

Pale straw yellow. Intensive hints of elderflower and lime, spicy like Muskat with a little air. Lively and amenable on the palate, nice acidity with a balanced body. The aroma lingers in the palate.

VINEYARD

Rich and very fertile chernozem black earth on a fundament of limy sediments with a top layer consisting of gravel.

TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

VITICULTURE

Throughout the entire year, beneficial cover crops are planted in every second row of vines, with the entire area fully covered for 6 months annually. Careful pruning and early vineyard maintenance ensure the vines remain healthy and vigorous. Moderate leaf removal is crucial to keeping the grapes healthy until harvest in autumn.

FOOD PAIRING

Perfectly on its own as an aperitive or paired with fish, poultry, different cheeses or desserts.



★
Mundus Vini
2025
Gold

★
A La Carte
2025
91+ Punkte

★
"Die Presse"
Sommerkost
2025
Gold

ALCOHOL: 12.5%
TOTAL ACIDITY: 5.1 g/l
RESIDUAL SUGAR: 3.4 g/l
DRINKING TEMPERATURE: 8–10° C

BOTTLE SIZES: 0.750l
CLASSIFICATION: Qualitätswein
VEGETARIAN: Yes
VEGAN: Yes