GEBRÜDER NITTNAUS

GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA

GELBER MUSKATELLER EXQUISIT
2025

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 with fish, poultry, different cheeses or desserts.

CERTIFIED 4513126 SUSTAINABLE AUSTRIA

Berliner Wine Trophy 2026 Gold

Landespräm. Burgenland 2026 Gold

wein.pur-GUIDE 2026/2027 4 Gläser

ALCOHOL:	12.0%	BOTTLE SIZES:	0.750l
TOTAL ACIDITY:	5.5 g/l	CLASSIFICATION:	Qualitätswein
RESIDUAL SUGAR:	4.3 g/l	VEGETARIAN:	Yes
DRINKING TEMPERATURE:	8–10° C	VEGAN:	Yes

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