



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



MUSKAT OTTANEL 2025

Sweet Satisfaction in Every Sip.



ORIGIN: Austria, Burgenland

CATEGORY: Lieblich, White, Still wine

GRAPES: 100% Muskat Ottonel

WINE DESCRIPTION

Savor the simple beauty of this light straw yellow wine, offering a gentle bouquet of elderflower and lemon peel. With its fruit-forward nature, a refreshing and lively acidity awakens your taste buds. The finish is pleasing and harmonious, ensuring you enjoy every sip to the fullest. This wine is all about approachable elegance, perfect for those who appreciate a delightful and easygoing wine experience.

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

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on other vineyard areas for 6 months a year. Careful pruning and foliage work make for vigorous vines and moderate yield.

VINIFICATION

Alcoholic fermentation at around 16°C. Interruption of alcoholic fermentation with cooling and filtration.

FOOD PAIRING

Muskat Ottonel is not only a fantastic aperitif but also a wonderful companion to Thai food and spicy dishes.

ALCOHOL:

10.0%

0.750l

TOTAL ACIDITY:

4.3 g/l

Qualitätswein

RESIDUAL SUGAR:

28.3 g/l

Yes

DRINKING TEMPERATURE:

6–9° C

VEGETARIAN:

Yes

VEGAN:

Yes