



## **CLASSIC - MUSCAT 2009**

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### **vineyard**

<i>vine age:</i>	4-24 years
<i>soil:</i>	heavy-textured, very chalky, loamy sand on slate
<i>training system:</i>	1 and 2 arched canes, medium height
<i>slope:</i>	20-30%
<i>aspect:</i>	south-west
<i>elevation:</i>	300-330 m
<i>climate:</i>	illyric, basin-shaped
<i>yield/ha:</i>	5500 kg
<i>characteristics:</i>	

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### **vinification**

<i>date of harvesting:</i>	September 28th – October 12th 2009
<i>ripeness:</i>	ripe aromatic grapes
<i>maceration:</i>	6 hours at app. 15°C
<i>fermentation vessel:</i>	temperature-controlled stainless steel tower
<i>malolactic fermentation:</i>	no
<i>ageing:</i>	4 months
<i>aging vessel:</i>	stainless steel
<i>bottled on:</i>	Januray 27th 2010
<i>characteristics:</i>	

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### **wine**

<i>style:</i>	highly fruity wine, notes of roses and spices
<i>alcoholic strength:</i>	11,5 %
<i>analyses:</i>	4,7 g/l residual sugar, 5,9 g/l acid = dry
<i>ageing potential:</i>	2-3 years
<i>characteristics:</i>	

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### **recommendations:**

*serving temperature:* 7-11°C

*matching food:* as aperitif, asparagus soup with salmon

### **description:**

pale straw yellow with green reflections in the glass, smooth viscosity, very clean, intensive bouquet of Muscat and elderberry, fragrant nose of green apples, a touch of field flowers, multi-layered, very inspiring, complex, powerful acidity-fruit game, very ripe citrus fruits, nose and palate are in balance, full body as result of multi-layered fruit aromas, medium length, excellent as aperitif, a wine with great appeal and a grape variety with a promising future. Rene Schneider