



## LACKNER-TINNACHER GELBER MUSKATELLER GAMITZ

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Region	Soil	Elevation	Alcohol
Südsteiermark	Gravel conglomerates and sandy soils	470 Meters	13.5%

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**Vineyard** Gamitz

**Grape Varieties** Gelber Muskateller

**Vinification** The ripe grapes were harvested by hand at the beginning of October. After skin contact maceration for 24 hours the grapes were gently pressed. Spontaneous fermentation took place in stainless steel tanks and the wine matured on the fine lees for 7 months.

**Age of Vines** 49 years

**Tasting Notes** Hints of nutmeg and allspice enhance the nose of vineyard peach and rose petal. Clear, elegant and dry on the palate; ripe peach, pineapple and lemon zest. Elegant acidity and delicate mineral notes with a generous structure.

**Reviews** 2017 Vintage

**Wine Advocate: 93 Points**