



LACKNER-TINNACHER GELBER MUSKATELLER GAMITZ

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

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 2020 Vintage
James Suckling: 91 Points

2017 Vintage
Wine Advocate: 93 Points

