

Frizzante from the Yellow Muscatel 2017

The Krems sand pit, first mentioned in 1215 as 'Sandgrub', consists mainly of loamy fine sand with coarse fractions of crushed stone and gravel in the subsoil. A moderate sloping toward the south offers ideal conditions, especially for the Green Veltliner and Muscatel.

Due to its high water retention capacity (1 cubic metre of earth can hold up to 180 litres of water), and even in dry years, the soil provides the vines with plenty of water.

This Frizzante Muscatel was harvested this year with a vintage gradation of 16° KMW because the fruity acid bouquet clearly emerges at exactly this gradation.

Analysis:

11.5% alcohol by volume
18 g residual sugar
7.1% acid

Tasting:

Delicate floral bouquet, lime blossoms, lilacs, elderberry bush. Light and fruity on the palate with a robust nuance of carbonic acid on the palate.

Cuisine:

This wine is perfect as an aperitif.



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