

Sandgrube Muscatel 2017

Government inspection number F 16/18

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), 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 16.5 ° KMW because the fruity acid bouquet clearly emerges at exactly this gradation.

Analysis: 12 % alcohol by volume
1.3 g residual sugar
7.2 % acid

Tasting: A delicate and gossamer scent of elderflower and rosewood. A restrained feeling on the palate but with a delicate nutmeg fruitiness and just the right amount of acidity.

Cuisine: This wine is excellent as an aperitif. Serve it with asparagus for a very special gustatory experience. Perfect with Asian dishes and seafood.



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