

Muskateller

vintage	2022
appellation	Lower Austria
alcohol by volume	12 Vol.%
residual sugar	1,8 g
acid	7,7 %
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.
certification	Sustainable Austria



This Muscatel was harvested this year with a vintage gradation of 16.5° KMW because the fruity acid bouquet clearly emerges at exactly this gradation.



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