Every DAYS Blütenmuskateller 2025

Floral and fruity: elderflower, nutmeg, citrus zest, pear. Lively, elegant and finely balanced. The new summer hit!

VARIETY: Blütenmuskateller

ORIGIN: Burgenland

MATURATION: In steel tank

HARVEST: Very early, mid-August 2024 with careful selection in the vineyard, cool harvest at night to preserve the fresh, fruity flavours

VINIFICATION: Very reductive, gentle processing, maceration time of 2 - 4 hours in its own juice. After the cleanest must pre-clarification, controlled, very cool, slow fermentation in closed steel tanks

SOIL: Versatile soils: Deep mineral gravel and heavy, cohesive loamy soils.

ALCOHOL CONTENT: 12.0 % vol.
DRINKING TEMPERATURE: 6 - 8°C
ACIDITY: 9.8 g/l
RESIDUAL SUGAR: dry
CLOSURE: screw cap
STORAGE POTENTIAL: at least 2 years, much longer if stored well
FOOD RECOMMENDATION: Light dishes such as goat cheese with herbs or asparagus with lemon butter, also ideal with Asian-flavoured dishes, but also Austrian classics such as Wiener schnitzel or fried chicken
CONTAIN SULPHITES

SILVER Mundus Vini Spring Tasting 2026
SILVER Berliner Wine Trophy Winterverkostung 2026
GOLD AWC Vienna Spring Tasting 2026

EAN code single bottle: 912004176 6848
EAN code box of six: 912004176 6855

Packaging unit: box of six

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