Sparkling DAYS Muskat Ottonel 2024

Intensely fragrant with a fresh nutmeg flavour. Pleasantly sweet, sparkling and fruity on the palate.

VARIETY: Muskat Ottonel

ORIGIN: Burgenland

MATURATION: Austrian sparkling wine with added carbon dioxide

HARVEST: Beginning of September with careful selection in the vineyard

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: Permeable, mineral red gravel with a humus layer – promotes fruitiness, ripeness and intensity.

ALCOHOL CONTENT: 11.5 % vol.
DRINKING TEMPERATURE: 4 - 6°C
ACIDITY: 6.0 g/l
RESIDUAL SUGAR: secco
CLOSURE: Sparkling wine cork with agraffe
STORAGE POTENTIAL: at least 2-5 years, longer if stored well
FOOD RECOMMENDATION: Fruity summer wine and aperitif for carefree drinking pleasure; also suitable for summer bowls and sparkling cocktails
CONTAIN SULPHITES

GOLD Portugal Wine Trophy 2025
GOLD AWC Vienna Spring Tasting 2025
GOLD Berliner Wein Trophy Winterverkostung 2025

EAN code single bottle: 912004176 6008
EAN Code box of six: 912004176 6152

Packaging unit: box of six

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