## ESTERHAZY WEIN <br> GMBH

\$33.50

* Suggested retail price

Nr. 17 Gelber Muskateller Amphora 2021

| \$ | Service fees | \$0.00 |
| :---: | :---: | :---: |
| IIIIIII | Product code | 15056015 |
| \$ | Licensee price | \$29.14 |
| ild | Format | $6 \times 750 \mathrm{ml}$ |
| \% | Listing type | Private import |
| -1000 | Status | Unavailable |
| - | Type of product | Skin-contact white wine (orange wine) |
| 10 | Country | Austria |
| (7) | Regulated designation | Landwein |
| 9 | Region | Weinland |
| 膆 | Varietal(s) | Muscat 100 \% |
| \% | Alcohol percentage | 11\% |
| \% | Colour | White |
| 0 | Sugar | Dry |
| T | Closure type | Cork |

## ABOUT THIS WINERY

We are unconditionally committed to our origins and to sustainable organic farming.
For centuries, winegrowing in northern Burgenland has been closely linked to the name Esterhazy. Over the course of time, we have undergone profound changes that have left their mark on us. Today, we appreciate the resulting diversity. On the shell limestone and micaschist we produce fresh, modern and tense wines with a clear Esterhazy signature.

## PRODUCT NOTES

Harvested very early, the muscat grapes were spontaneously vinified in a clay amphora. The maceration period was 35 days.
After pressing, the wine continued to age for 5 months on lees in a ceramic egg. During this period the wine underwent a partial malolactic fermentation. Nose: elderberry and orange blossom, intense grape, nutmeg and musk. The explosion of aromas continues in the mouth, supported by fine tannins and fresh acidity. Dense structure.
 58


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