



Gelber Muskateller
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Gelber Muskateller

The origin

The Muskateller is one of the oldest vines in the world and is most likely to have its origin in the Middle East. Presumably, the Phoenicians and Greek brought it to Europe. In Austria, the Muskateller is documented since about 1400 in Wachau (Dürnstein) and so is the oldest proven vine in Austria.

You decide between the color of the fruit.

Yellow = Gelber Muskateller

Red = Roter Muskateller

The character of the vine

The Muskateller loves every soil except for chalky ones and demands warm temperatures and a warm hillside. The vine is sensitive against fungus diseases and late frost. The physiological maturity is late at this variety, so harvest time is mid-october.

The wine

The gelber Muskateller has a distinctive grapy bouquet, which means that the wine reminds of Muskateller grapes. It often smells like elder blossom too. In the past, it was made with a high residual sugar content, but today most Muskateller wines are dry and with piquant acidity. Because of his distinct bouquet, it's not always useful as a dinner companion, but serves outstandingly well as an appetizer.