



## Muskat Freyheit 2021

### CHARACTER

Goodness gracious me!

Grounded and sumptuous. Sumptuously grounded. Sensory impressions immediately open up to a splendid springtime outing across verdant meadows with floral aromas, to a colourful juice bar that boasts the most enticing ingredients: kumquats, Sharon fruit and grapefruit meet coriander leaves (cilantro if you're American), candied fennel seeds and wheat grass – to name just a few of the interweavings in this tightly woven olfactory carpet. For all its fragrance – captivating precisely because of its paradoxical unobtrusiveness – Muskat Freyheit mischievously presents its down-to-earth broadside on the palate, animated by an element of cool freshness. With a creamy texture – both enlivened & supported by delicate tartness, spirited piquancy is the watchword with this blithe spirit. As fabulous as it is ravishingly disarming, this potion is the vinous equivalent of the mad tea party with the Hatter from Lewis Carroll's 'Alice in Wonderland'. **Shake the bottle with pleasure.**

### ORIGIN

Deeply rooted in calcareous sandstone and mica schist soils on the eastern slopes of the Leitha Mountains and in the sandy-gravelly loam sediment on the south-facing escarpment of the Parndorf Plateau.

### PRODUCTION

Bottled in a clay vessel with conscientious handcraft and great care throughout the entire life cycle. Biodynamic cultivation of the vineyards. Handpicked mid-September, fermented spontaneously and left on the skins for 15 days in amphoras. Gently basket pressed, malolactic fermentation, finally matured 9 months in amphoras on its own lees and bottled unfiltered without added sulphur.

### THE NUMBERS

86% Muskat Ottonel, 14% Weißburgunder (Pinot Blanc) • 12.5% vol. • 5.1 g/l acidity • 1.0 g/l residual sugar • format (l): 0.75  
 Bottled mid-June 2022



demeter

