

Gmeinböck



GEWÜRZTRAMINER X GOLDMUSKATELLER

Natural 2025

WINE YEAR 2025

The 2025 vintage shows a lighter alcohol level and is characterized by fresh, lively acidity. The wines are precise and display a cooler character – a result of the rather rainy and cool summer of Poysdorf. Despite their fine acidity structure, they retain a pleasant drinkability and come across as wonderfully vibrant and inviting.

GRAPE VARIETY

The varieties Goldmuskateller and Gewürztraminer are known for their intensely aromatic style – characterized by muscat-like, floral, and spicy notes. Both grape varieties are particularly well suited for the production of natural wines, as they retain their pronounced aromatics and distinctive character even with minimal intervention in the vineyard and cellar.

STYLE & CHARACTER

Our Goldmuskateller is fruity and spicy. Fine notes of orange and a hint of citrus fruit fill the palate and caress the nose. A wine that has retained its natural aromas and textures!

FACTS

LOCATION:	Poysdorf / Weinviertel / Austria
VINTAGE:	2025
VINIFICATION:	Steel tank
DRINKING TEMPERATURE:	12-14°C
EAN-CODE:	9120039551760
QUALITY CLASS:	Landwein
CONTAINS:	Sulfites
CONTENT:	0,75 l
ALCOHOL:	11,5%
ACID:	7,3 g/l
REMAINING SUGAR:	2,8 g/l

Ingredients and nutritional values:

