

Allacher



2023 GELBER MUSKATELLER

Grape Variety(s): 100% Gelber Muskateller

Vineyard: -

Alcohol: 11,5%vol

Acidity: 5,6 g/l

Residual sugar: 6,2 g/l

contains sulphites

Description:

Bright green-yellow, pleasant, intense fruit aromas on the nose, as if you were biting into a grape; Yellow Muskateller, very typical of the variety; fruity and fresh with a pleasant acid structure; Beautiful fruit melt, fruit intensive and grapey in the aftertaste, a pleasure experience!

Vinification:

The grapes were mechanically destemmed and then left on the mash for 12 hours. Due to this long maceration time, many different aromas are leached out, which can later be found in the wine. The grapes were then gently pressed. The completely clarified must was fermented cooled in stainless steel tanks. The cooling ensures that the must is slowly and gently fermented into wine and that the aromas are retained. After fermentation, the Muscat was aged on the fine yeast for a month. In November the wine was filtered and bottled.

Serving temperature: 6-8 °C

Ratings:

Landessieger 2024 Burgenland



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2024 WELSCHRIESLING

Grape Variety(s): 100% Welschriesling

Alcohol: 12%vol

Acidity: 6,2 g/l

Residual sugar: 3,8 g/l

contains sulphites

Description:

The Welschriesling is presented in a light yellow-green color. It impresses with its typical varietal aroma with an intense scent of green apples. On the palate it develops an extraordinary freshness, fruitiness and liveliness. Subtle spicy nuances and a piquant acidity give it an elegant structure. The finish is harmonious and leaves a lasting impression. This Welschriesling is the perfect wine for the summer, delighting with its characteristic aromas and refreshing properties.

Vinification:

The grapes were harvested at the ideal time of ripeness. After a maceration period of 12 hours, the grapes were gently pressed. The grape juice was completely clarified and fermented in a cooled stainless steel tank. After an average fermentation time of 10 days, the finished wine was withdrawn. The Welschriesling was stored on the fine yeast for about a month. The wine was then filtered and bottled.

Serving temperature: 6-8 °C



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2024 GRÜNER VELTLINER

Grape Variety(s): 100% Grüner Veltliner

Alcohol: 11,5%vol

Acidity: 5,6 g/l

Residual sugar: 3,6 g/l

contains sulphites

Description:

Pastel yellow-green, intensely fruity scent on the nose with a slightly spicy “pepper nose”; supple on the palate with a beautiful harmonious balance; a very typical Grüner Veltliner

Vinification:

The grapes were destemmed and left on the mash for 10 hours for ideal aroma leaching. The grapes were then gently pressed. The completely clarified grape juice was fermented in a cool stainless steel tank at around 17 °C. After a fermentation period of 14 days, the wine was withdrawn and stored on the fine lees for 2 months. The yeast contact was ensured by stirring the yeast daily. This makes the wine smoother and creamier.

Serving temperature: 6-8 °C



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