

# klosterhof

WEINGUT

## GOLDMUSKATELLER

BIRNBAUM

Südtiroler DOC



Our Goldmuskateller, or Golden Muscat, is a brilliant golden-yellow colour with soft greenish reflections. It has a fruity scent and tastes of nutmeg and tropical fruits. It shows a dry elegance and minerality on the palate.

The grapes for our fresh, fruity Goldmuskateller thrive in the Trifall vineyard, in the immediate vicinity of the Klosterhof. There, at an elevation of 450 metres, the soil's composition is influenced by moraine deposits from the last glacial period and is ideal for moderate growth. We train the vines on overhead pergolas. This ensures good shading and provides protection from the South Tyrolean sun.

The golden muscat grapes are the last ones we harvest at the Klosterhof, the ideal period usually being between the middle and end of October. After harvesting, the destalked grapes are crushed and macerated at a low temperature for 24 hours. The fermentation and maturation on fine yeast takes place in large acacia barrels. We fell the acacia ourselves in the Montiggler forest near Kaltern and the barrels are crafted by Kaltern's last remaining cooper.

Our Goldmuskateller takes its name Birnbaum (pear tree) from the 50 year-old Kaiser Alexander pear tree growing at the edge of the Goldmuskateller vineyard.

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