



1/2

“

*A Seductive Wine, with a stunning floral nose
with a surprisingly dry & spicy palate.*”

KLAUS LENTSCH GOLDMUSKATELLER AMPERG



Klaus Lentsch is a descendant of a well-established and respected family of growers and enologists in Alto Adige. After receiving his training and upon completion of his studies, Klaus was the cellar master for several years in his uncle's winery, Alois Lageder. Amongst other programs, Klaus was mainly responsible for Alois Lageder's iconic red wine Löwengang Cabernet.

In 2008, Klaus decided to leave his uncle's winery to start his own project. He was able to secure some premium plots around his estate Amperghof and in the much sought after Hemberghof. Klaus believes in the benefit of low intervention winemaking in order to best highlight the care and respectful treatment given to the vines in his vineyards. The result can be enjoyed in his single varietal red and white wines, displaying the full range of aromas and complexity of top-quality Alto Adige vineyards.

Viticulture

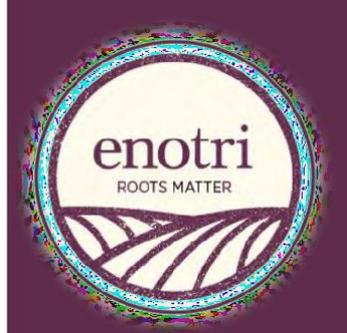
Alto Adige is a comparatively small wine-growing region that, despite its size, produces a considerable variety of wines with distinctive character traits. With 12.5 Ha under vine and a small production of 72,000 bottles per year, Klaus Lentsch is committed to low yields and high quality. The vineyards are situated at 400-600 m above sea level on sunny steep terraces, and planted in clay and gravelly soils. These conditions, along with Lentsch's commitment to sustainable farming and production methods make for enjoyable, high quality wines.



Vinification

The grapes are carefully selected and hand picked. They are then carefully removed and cold-macerated for a short time, the mash is then gently pressed. The temperature of the must is kept at around 17°C; fermentation can then begin. The wine is matured on the lees for six months before bottling.





KLAUS LENTSCH GOLDMUSKATELLER AMPERG



SKU:	800062
Region:	Alto Adige, Italy
Classification:	DOC
Vintage:	2019
Grapes:	100% Goldmuskateller (Moscato Giallo)
Soil Composition:	Alluvial with porphyry-volcanic stratification
Vineyard Training:	Pergola & Guyot
Density/Yield:	75 Hl/Ha
Fermentation:	In Stainless Steel Tanks
Aging:	6 Months in Steel barrels with Batonnage
Alcohol:	13%
Residual Sugar:	1.3g/l
TA:	5.2 g/l
Free SO2:	35 mg/l
Total SO2:	115 mg/l
Bottles per vintage:	7000

Tasting Note

Light yellow, with a very pretty aromatic nose, typical to the Moscato family. Seductive with beautiful floral notes, white flower, ripe golden apricot, peach and herbaceous notes. The palate is surprisingly dry and spicy, crisp and clean. Mineral, saline, stone fruit flavours with spicy notes and a pithy finish. Delicious.

Pairing Suggestion

Crisp and clean, Klaus Lentsch Goldmuskateller Amperg is a fabulous food wine. This wine is a great aperitif and pairs well with flavourful appetizers, smoked fish, Asian inspired cuisine, and white meats.

Sales Facts:

- Amperg is the name of the estate vineyard
- Klaus Lentsch is committed to sustainable farming and low intervention winemaking
- The nose teases floral and fruit, while the palate is surprisingly dry and spicy, leading into a harmonious, fresh and lingering finish.