

GELBER UND ROTER MUSKATELLER 2024



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	around Langenlois (Kogelberg, Hasel,...)
Varietal:	Gelber Muskateller 90 % Roter Muskateller 10 %
Soil:	loess loam



Cellar

Hand-picked, lightly crushed, fermented slowly in steel tanks for a few hours on the skins and at a slightly cooler temperature (17 degrees) before pressing.

Harvest:	handpicked
Maceration:	squashed
Fermentation:	steel tank temperature control: yes 17 °C
Bottling:	screw cap

Data

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	6.1 g/l
Acid:	6.4 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2025 - 2027

Wine Description

Subtle bouquet of aromas, lime and elderflower, delicate nutmeg flavour that continues consistently, then grapey accents, vibrating acidity; everything floats subtly, dancing, with mountain stream-like freshness over the palate; a real hit!

Food Pairing

Perfect for hot summer days, as an aperitif, with Asian cuisine, fish dishes and vegetable dishes.

Winery

Our family winery in Langenlois, Kamptal, stands for tradition and passion in wine and sparkling wine production. Run by Eva and Peter in the third generation, we value personal relationships and craftsmanship. Every drop of wine and sparkling wine reflects our dedication and unique signature.



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