



Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	6 g/l
Drinking Temperature:	10 - 12 °C
Aging Potential:	high

Vineyard

Vineyard Site:

The name of this vineyard derives from the stony soil ('stein' meaning stone). The site was first documented in 1322 as 'Steinapeunt', then as 'Steinbichl', and finally as 'Steinbühel'. Beneath the soil are crystalline granulite rocks and much younger gravels from a former watercourse of the Danube River, which form small 'islands' protruding through the overlying loess and result in an increased rock content in the generally silty soils, as well as a variable carbonate content.



Origin:	Austria, Kremstal DAC, Furth at Göttweig
Quality grade:	Kremstal DAC
Site:	Ried Steinbühel 1ÖTW
Normal Classification:	ÖTW Erste Lage
Site Type:	plateau
Varietal:	Riesling 100 %

Geographical Orientation: north, north west
Soil: crystalline granulite
primary rock

Harvest and Maturing

Harvest: handpicked
Grape Sorting: manual
Fermentation: spontaneous
steel tank | 0 °C
Maturing: large wooden barrel
Bottling: natural cork

Product Codes

EAN: 9120008896403

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Subtile Eleganz, leichtfüßige Puristik.
Jeder Schluck eine neue Schönheit.
Für die naturbelassenen Küche.