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|-----------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 13 % |
| Residual Sugar: | 2.9 g/l |
| Acid: | 6.1 g/l |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | high |

Award

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|----------------------|----|
| The Wine Enthusiast: | 96 |
| Falstaff: | 95 |

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.



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| Origin: | Austria, Kremstal DAC, Furth at Göttweig |
| Quality grade: | Kremstal DAC |

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|---------------------------|---------------------------------------|
| 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

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

Product Codes

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|------|---------------|
| EAN: | 9120008896403 |
|------|---------------|

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