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| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 1.7 g/l |
| Acid: | 8.1 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.



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

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

Die „Malat-Prinzessin“.
Subtile Eleganz, leichtfüßige Puristik.
Jeder Schluck eine neue Schönheit.
Für die naturbelassenen Küche.