



# GELBER UND Roter MUSKATELLER 2022

STEININGER

|                       |                                              |
|-----------------------|----------------------------------------------|
| <b>Origin:</b>        | Austria, Kamptal                             |
| <b>Quality grade:</b> | Österreichischer Qualitätswein               |
| <b>Site:</b>          | around Langenlois, in characterful vineyards |
| <b>Varietal:</b>      | Gelber Muskateller<br>Roter Muskateller      |
| <b>Soil:</b>          | loess<br>loam                                |



## Cellar

Red and Yellow Muscat, planted together in the vineyard, are carefully harvested by hand and gently crushed before remaining on the skins for several hours to extract their delicate aromatics. Fermentation then takes place slowly and coolly at around 17 °C in stainless steel, preserving the wine's freshness and expressive fragrance.

|                      |                                               |
|----------------------|-----------------------------------------------|
| <b>Harvest:</b>      | handpicked   beginning/october                |
| <b>Mazeration:</b>   | squashed                                      |
| <b>Fermentation:</b> | steel tank   temperature control: yes   17 °C |
| <b>Bottling:</b>     | screw cap                                     |

## Data

|                        |                          |
|------------------------|--------------------------|
| <b>Wine Type:</b>      | Still wine   white   dry |
| <b>Alcohol:</b>        | 12.5 %                   |
| <b>Acid:</b>           | 6 g/l                    |
| <b>Residual Sugar:</b> | 6.5 g/l                  |
| <b>Allergens:</b>      | sulfites                 |



## 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.