

2024 GELBER UND ROTER MUSKATELLER



STEINGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	around Langenlois, in characterful vineyards
Varietal	Gelber Muskateller 90 % Roter Muskateller 10 %
Soil	loess 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.

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

Data

Wine Type:	Still wine white dry
Acid:	6.3 g/l
Residual Sugar:	6.1 g/l
Alcohol:	12.5 %
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.

