

GELBER UND ROTER MUSKATELLER 2024



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
Fermentation:	stainless steel tank
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	6.1 g/l
Acid:	6.4 g/l
Certificates:	Sustainable Austria
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2025 - 2027



Wine Description

Delicate elderflower aroma with juicy grape notes, fine muscat spice, and a hint of green pods. Lively, fruit-intense, and vibrant on the palate, with youthful charm and fine balance – a wine with a playful streak that never oversteps.

Food Pairing

Perfect for hot summer days – as a refreshing aperitif or alongside Asian cuisine. Equally harmonious with delicate fish and vegetable dishes.



NACHHALTIG
AUSTRIA

