

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

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	4.4 g/l
Acid:	6 g/l
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.



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