



MUSKATELLER 2024

STEININGER

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Qualitätswein
Site:	around Langenlois, in characterful vineyards
Varietal:	Muskateller 100 %
Soil:	loess loam



Cellar

The grapes are hand-harvested, gently crushed, and left to rest on the skins for a few hours before pressing. Fermentation then takes place slowly in stainless steel at a cool 17 °C to preserve the wine's delicate aromas.

Harvest:	handpicked
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	4.8 g/l
Acid:	5.7 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	7 - 10 °C
Optimum Drinking Year:	2025 - 2027



Wine Description

Delicate, finely structured elderflower aroma with juicy grape notes, subtle muscat spice, and a hint of green pods. Lively on the palate, with youthful charm and a playful streak – a wine that delivers pure drinking pleasure.

Food Pairing

Perfect for hot summer days – as a refreshing aperitif or a fine companion to Asian cuisine. Equally excellent with light fish and vegetable dishes.



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