

2025 GELBER UND ROTER MUSKATELLER



STEININGER

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| 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.

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| Harvest | handpicked |
| Mazeration | squashed |
| Fermentation | steel tank |
| Bottling | screw cap |

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 5.7 g/l |
| Acid: | 6.6 g/l |
| Certificates: | Sustainable Austria |
| Drinking Temperature: | 7 - 10 °C |
| Optimum Drinking Year: | 2026 - 2028 |

Wine Description

Delicate, finely woven aromas of elderflower accompanied by juicy grapey notes, a hint of nutmeg, and fresh citrus nuances. On the palate lively and precise with vibrant acidity, clear fruit, and fragrant aromatics – fresh, elegant, and highly drinkable. A youthful, charmingly playful wine with plenty of appeal.

Food Pairing

A wonderfully uncomplicated companion for convivial moments – whether as an aperitif, with light summer dishes, Asian-inspired cuisine, or fish and fresh vegetables. Its aromatic freshness makes it a particularly versatile partner at the table.

