



Gelber Muskateller *Steinterrassen*



Wine description

An elegant and very distinct type of Gelber Muskateller with a very clear fruit. One of the specialities of our estate.

wine	Steinterrassen
variety	Gelber Muskateller
vintage	2020
Quality level	Qualitätswein

Vinification

Handpicked, 24 hours of cold soaking in the press, temperature controlled fermentation at 18°C,

maturing	Stainless steel
must reading	17,5°KMW
bottling	Jan 2021
alcohol in %vol	12,0
acidity in g/l	7,1
residual sugar in g/l	3

Tasting notes

The wine is light, zippy and fruity. A light but typical Muscat aromatic, smooth und fruity, gentle finish with a good acidity on the palate. Nuances of lemon balm, banana and ripe peach.

Drink Temperature	8-10°C
food	Aperitif wine , spicy Asian food

About the Vineyard

On the eastern border of the Straßertal valley the Wechselberg rises towards the south. The soils are slate, left over from the crystalline of the Bohemian Massif. Due to this exposure the site receives extensive sunshine throughout the day. The altitude of the Wechselberg creates a special microclimate, where a gentle breeze cools down the hot summer air in the evening. This temperature variation ensures an excellent development of flavours within the grapes. The soil of the Gaisberg vineyard comprises paragneiss, mica schist and amphibolite, while the foot of the slope is comprised mainly of limestone-free silicate brown earth and has a sandy, somewhat silty consistency with distinct gritty, stony portions.

Country of origin	Austria
Wine growing region	Lower Austria
Wine growing Area	Kamptal
Vineyard	Wechselberg
Soil	Primary rocks
Planting of the Vines	1990
Plantation Density	3.800 vines/hectare
Harvesting	Beginning of September

