




Ried HOCHKITTENBERG

Gelber Muskateller 1 STK®




VINTAGE	2021
GRAPE VARIETY	Gelber Muskateller
APPELLATION	 Cru wine Südsteiermark DAC
TERROIR	Slate and schist soil
VINIFICATION	After natural fermentation 20 months sur lie, matured in stainless steel tank
AGRICULTURE	 Bio Organic AT-BIO-402
CLOSURE	Glass cork (VinoLok)
VINE AGE	15 - 30 years
BEST TIME TO DRINK	2023 - 2036
FOOD RECOMMENDATION	This aromatic wine makes a nice apero but goes also very well with Asian cuisine and light summer dishes
ANALYTICAL DATA	12 % vol. 2,4 g/l RS dry 6,8 g/l tbS



TERROIR	Slate and schist soil	
WINE DESCRIPTION	<p>The vines of single vineyard Hochkittenberg are dominated by slate and schist soil. The cool terroir characteristics are reflected on the palate. Multifaceted aromas of citrus fruit and apple peel. Bone-dry, delicate and stimulating on the palate. Spicy deep minerality with elegant acidity structure. Long finish.</p>	

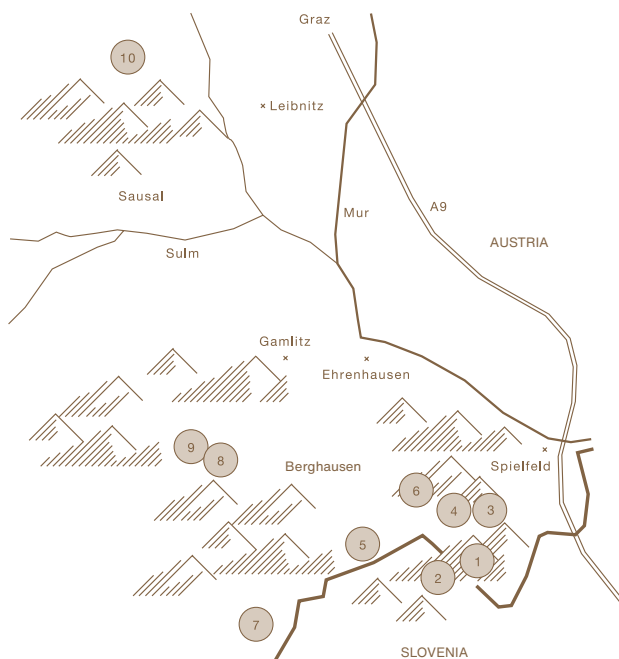
THE WINE YEAR 2021	<p>Mature, crystal-clear wines from perfect grapes: these are the characteristics of the 2021 vintage, which will probably be talked about for a long time. January and February were characterized by picture-perfect days. Dry and sunny. These were ideal conditions for pruning and tying. March was rather cool and wet, and budbreak came later than in previous years. April and May were also dominated by cool, damp weather. Early summer was then moderate with late flowering, which then lasted for several weeks. July and August were very grateful months, with the vines catching up on almost everything in their development. The dry and warm autumn then created first-class conditions. In short, our expectations for the 2021 vintage are high. The grapes were perfect, although the yields were lower than expected. Thanks to the ideal ripeness levels, we can expect incredibly elegant wines that will be very juicy and concentrated with compact structure and harmonious acidity.</p>
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BOTTLE SIZE	Bouteille 
VOLUME	750 ml
GTIN/EAN-CODE BOTTLE	9120010218576
DIAMETER / HEIGHT BOTTLE	7,6 cm / 30,0 cm
FULL BOTTLE WEIGHT	1370 g
PACKAGING UNIT	1 case à 6 bottles
GTIN/EAN-CODE CASE	9120010218583
CASE DIMENSION L/W/H	30,5 / 24,3 / 15,9 cm
CASES PER PALLETTE	104 (624 bottles)
CASES PER LAYER	13 (78 bottles)
LAYERS PER PALLET	8












1
STK

 Cru wine
Südsteiermark DAC



- 1 ZIEREGG
- 2 CIRINGA (SLO)
- 3 GRASSNITZBERG RIFF
- 4 WIELITSCHBERG
- 5 SULZ
- 6 OTTENBERG
- 7 ROSSBERG
- 8 STEINBACH FÜRST
- 9 SERNAU KÖNIG
- 10 HOCHKITTENBERG

Wine along the Line

-  family business since 1959
-  organic farming AT-BIO-402
-  slow and gentle maturation
-  natural and spontaneous fermentation
-  authentic wines of origin
-  careful manual labour
-  hand harvested grapes
-  100% in-house production
-  cellar reserves

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