



Grape variety:

Goldmuskateller (“Golden Muscat”)

Site and soil:

Mareit Leiten at 350 m above sea level, a very steep, south-facing slope with extreme sun exposure and warm gravelly soils with morainic deposits. Vogelleiten and Panholzer with clay-limestone gravel soils.

Vintage:

For a biodynamic winegrower, 2024 was extremely challenging. The exceptionally wet months of May, June and July brought immense pressure from downy mildew and powdery mildew. Thanks to our professionalism and the experience gained over recent years, we managed to come through this difficult period almost unscathed. The short but hot weeks from mid-July to the end of August, followed by fine autumn weather until the end of September, gave us outstanding white wines and Pinots. Nerve, tension, crisp acidity and moderate alcohol characterize the wines of this vintage.

The Muscat grapes, harvested in mid-October, were golden yellow with an exceptionally intense aroma. The yield was only 35 hl per hectare.

Vinification:

The destemmed berries were left to macerate in the press for twelve hours in order to extract aroma and structure from the skins. Fermentation took place in wooden barrels and in stainless steel tanks, mostly spontaneous with indigenous yeasts. During the five months of maturation on fine lees, aroma and flavour were further refined.

Bottled:

14,400 bottles were filled.

Analytical data:

Residual sugar: 0.7 g/l

Alcohol: 12.3 % Vol.

Acidity: malolactic fermentation: 4.6 g/l

Description and food recommendations:

Bright straw yellow with delicate aromas of nutmeg, cedarwood and grapefruit. Fruity, juicy, mineral and with a persistent finish.

Best drinking window: from 2026 to 2030.

Serving temperature: 8 – 10 °C.

Excellent as an aperitif, with Asian cuisine and with mature hard cheeses.

Our philosophy:

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR