

**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:

The 2025 vintage began with early bud break and a warm spring, with flowering already taking place in mid-May. July and August brought plenty of sunshine and moderate rainfall – ideal conditions for healthy, vibrant grapes and promising ripening. By the end of August, everything pointed towards an exceptional vintage. Rain periods in September brought additional challenges, but thanks to precise vineyard work, experience and careful hand harvesting, we were able to bring in grapes of excellent quality. The wines show freshness, balance and expression, reflecting once again the diversity and strength of our vineyards – a vintage full of character, elegance and depth. The Muscat grapes, harvested in mid-October, were golden yellow with an exceptionally intense aroma. The yield was only 33 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:

12,800 bottles were filled.

Analytical data:

Residual sugar: 0.4 g/l

Alcohol: 12 % Vol.

Acidity: malolactic fermentation: 4.9 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 2031.

Serving temperature: 8 – 10 °C.

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

Our philosophy:

Biodynamic

Respekt-BIODYN

Vegan



MANINCOR