

Winery Emmerich KNOLL

WINE

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| Wine name/ Variety | Loibner Gelber Muskateller |
| Style | Smaragd |
| Viticulturist | Knoll family |
| Location | Wachau/ Unter-Loiben |
| Elevation/ Altitude | 240 m |
| Exposition | foot of the mountain |
| Soil type | sandy Löss |
| Vineyard's style | grapes from different vineyards |
| Methods of training | modified Moser Training System |
| Density of planting | 3'500 - 4'000 per hectare / 2.40 – 2.80m row spacing |
| Average vine age of this vineyard | grapes from different vineyards |
| Yield restriction | the yield for our wines is set depending on growing conditions and variety and varies every year, legally max 9'000 kg/ ha |
| Harvesting | by hand green harvest if necessary |
| Selective harvest/ sorting tables | yes / no sorting tables |

VINIFICATION

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| Destemming, whole bunch, carbonic maceration, press type | no destemming, skin contact, no carbonic maceration, pneumatic press |
| Yeast | cultured and natural yeast |
| Fermentation vessel – size & material | cask and stainless steel tank from 500 to 1'000 liters depending on batch quantity |
| Fermentation – length & temperature | 5 - 15 days, 23 - 26 degrees |
| Malolactic – when & where | no |

ELEVAGE/ MATURATION

Lees ageing & batonnage 6 -8 months, no bâtonnage

Racking – how often twice

BLENDING

no blending

FINISHING

Clarification/ Filtration Filtration

Any bottle ageing before release 1 month

Closure natural cork

VINTAGE 2010

Analytics Alcohol 13 %

Acidity 7,8 g/l

Sugar 2,8 g/l

Production bottles

Tasting note (Ultimate Austrian Wine Guide 2011/2012) Swift of tobacco, tangerine, nutmeg, elegant, delicate sweetness, fresh, balanced acidity