

## Winery Emmerich KNOLL

### WINE

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

### VINIFICATION

<b>Destemming, whole bunch, carbonic maceration, press type</b>	no destemming, skin contact, no carbonic maceration, pneumatic press
<b>Yeast</b>	cultured and natural yeast
<b>Fermentation vessel – size &amp; material</b>	cask and stainless steel tank from 500 to 1'000 liters depending on batch quantity
<b>Fermentation – length &amp; temperature</b>	5 - 15 days, 23 - 26 degrees
<b>Malolactic – when &amp; where</b>	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 2009**

**Analytics** Alcohol 13%  
Acidity 7,0 g/l  
Sugar 6,9 g/l

**Production** 800 bottles

**Tasting note** peel of tangerine, nutmeg, elderflower, delicate  
sweetness, balanced acidity