

Winery Emmerich KNOLL

WINE

Wine name/ Variety	Loibner Gelber Muskateller
Style	Federspiel
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	8-25 years
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

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 2'000 litres depending on batch quantity
Fermentation – length & temperature	5- 10 days, 20 -22 degrees
Malolactic – when & where	no

ELEVAGE/ MATURATION

Lees ageing & batonnage 3 months, no bâtonnage

Racking – how often twice

BLENDING

no blending / single vineyard wines

FINISHING

Clarification/ Filtration Filtration

Any bottle ageing before release 1 month

Closure natural cork

VINTAGE 2016

Analytics Alcohol 11,5 %
Acidity 7,5 g/l
Sugar 1,0 g/l

Falstaff 2017/18 90 points