

Winery Emmerich KNOLL

WINE

Wine name/ Variety	Loibner Gelber Muskateller
Style	Beerenauslese
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
Yield restriction	our sweet wines happen to be depending on weather conditions, so the yield usually is very small, only from selected botrytised grapes.
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	glass ballons and stainless steel tank from 50 to 500 liters depending on batch quantity
Fermentation – length & temperature	various length, 22 - 25 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 2015

Analytics Alcohol 13,1 %
Acidity 8,8 g/l
Sugar 98,5 g/l

Falstaff 94 points