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# Ried Krepskogel® Gelber Muskateller 2016

## Erste STK Ried

### Single Vineyard Krepskogel Yellow Muscat 2016

Premier Cru STK




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|---|---|
| **Grape variety:** | **Yellow Muscat (Gelber Muskateller)** |
| **Vintage:** | 2016 |
| **Awards:** | **94 FALSTAFF, 93 A LA CARTE points** |
| **Alcohol content:** | 12.5%vol |
| **Total acid:** | 6.3g/l |
| **Residual suggar:** | 3.9g/l |
| **Vinification:** | **harvested by hand, spontaneously fermented with natural yeasts** |
| **Maturation:** | 6 months in traditional, large, wooden casks |
| **Drinking maturity:** | 10 years and longer |
| **Bottle closure:** | screw cap |
| **Categorisation:** | **Erste STK Ried (Premier Cru STK)** |
| **Wine-growing area/ single vineyard :** | **Krepskogel** |
| **Local orientation:** | a predominantly south-facing site forming a basin with an average inclination of 55% |
| **Sea level:** | 440m–515m |
| **Wine-growing region:** | **Southern Styria** |
| **Description of the wine:** | intensive aroma spectrum, enchanting flavour; mallow, cloves, a soft touch of anise on the nose; a tight, expressive structure (based on the opok soil) on the palate; fine, an elegant and an intensive aftertaste |
| **Food recommendation:** | summer salad, goes well with sheep cheese and goat cheese, dishes of ginger, poultry (breaded fried chicken), seafood salad, mussels, tropical fruits |

1 STK ERSTE STK RIED
PREMIER CRU STK

**Categorisation:** The Single Vineyard Krepskogel is a **sub-vineyard of Pössnitzberg.** This single vineyard wine, classified as "Erste STK Ried" (Premier Cru STK site), is typical for the region. This wine demonstrates the strong and natural expression of its origin and has a high ageing potential. The harvest yield is limited to a maximum of 45 hectolitres. Premier Cru STK wines are allowed to be offered for sale at the earliest on 1st of May after 6 months of maturation.

**Wine-growing area/ single vineyard:** The Single Vineyard Krepskogel, a sub-vineyard of Pössnitzberg, is located within the village of Pössnitz. The Single Vineyard Krepskogel, named after the former landowner Hans Kreps, extended over a considerable area of the Pössnitzberg in the 17th century. At that time Hans Kreps already cultivated vines there. This is documented by an honourable monument from 1698. Due to an inclination of 55% this **extremely steep and rocky vineyard site** needs to be cultivated almost by hand.

**Climate:** Warm winds coming up from Slovenian valleys meet cool air streams from the Koralpe Mountains in the west. These extreme temperature differences cause a **spicy and multi-faceted aroma spectrum.**

**Soil:** From the geological point of view the Pössnitzberg is located within the southwestern Styrian sea basin. Approximately 16 million years ago some 1000 meters of mighty marine sediments accumulated. Geologists describe these fine marine sediments as "Styrian Schlier". It consists of chalky fine-sandy, mostly green-greyish marl clay or argillaceous schist with deposits of sand, fossils of leaves and gloss carbon residues. **These scarce and very chalky soils, called "Opok" (chalky marl), are characterised by a humous topsoil** formed by weathering, which often does not exceed a height of 20 centimetres, and firm sedimentary rocks.


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***Ried Krepskogel – eine Sub-Riede vom Pössnitzberg.***

***Single Vineyard Krepskogel – a sub-vineyard of Pössnitzberg.***


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