



Ried Krepskogel Gelber Muskateller 2024

Erste STK Ried, Südsteiermark^{DAC}

Single Vineyard Krepskogel Yellow Muscat 2024

Premier Cru STK, Südsteiermark^{DAC}



Grape variety:	Yellow Muscat (Gelber Muskateller)
Vintage:	2024
Awards:	94 FALSTAFF points
Alcohol content:	12.5%vol
Total acid:	5.0g/l
Residual sugar:	1.4g/l
Vinification:	harvested by hand, traditionally fermented with natural yeasts
Maturation:	14 months in traditional, large, wooden casks
Drinking maturity:	10 years and longer
Bottle closure:	screw cap
Certification:	Organic , Sustainable Austria
Categorisation:	Erste STK Ried (Premier Cru STK) / Südsteiermark^{DAC}
Wine-growing area/ single vineyard :	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:	amazing, various aromas, rose blossoms, freshly grated nutmeg, candied orange peels, in taste like the pleasure of ripe muscadine grapes, mandarin in the aftertaste, long lasting, potential for many years; Muscadine grape pure.
Food recommendation:	summer salad, goes well with sheep or goat cheese, dishes with ginger, poultry (breaded fried chicken), seafood salad, mussels, tropical fruits



Categorisation: The Single Vineyard Krepskogel is the **most southern part of Pössnitzberg**. This single vineyard wine, classified as "Erste STK Ried" (Premier Cru STK), 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 September after 12 months of maturation.

Wine-growing area/ single vineyard: The Single Vineyard Krepskogel, a single vineyard on 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: Pössnitzberg is located on the southern part of the "West Styrian Bay" of the Styrian Basin. In former times (in the Neogene), several 1000 meter thick marine sediments have been deposited there. These deposits, also called "Steirischer Schlier", are **clayey up to fine sandy, gray-green coloured marls including plant fossils** and sandstone interstratifications. 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 centimeters, and firm sedimentary rocks.



Ried Krepskogel – eine Riede am südlichsten Teil vom Pössnitzberg.

Single Vineyard Krepskogel – a vineyard on the most southern part of Pössnitzberg.