

# OmarTest Riesling 1981

Kamptal DAC

<b>Quality grade:</b>	Kamptal DAC
<b>Varietal:</b>	Riesling 100 %   5 years
<b>Cellar</b>	
<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual and mechanical
<b>Mash Fermentation:</b>	squashed   Stems: 0 %
<b>Fermentation:</b>	open wooden barrel
<b>Second</b>	Nov. 8, 2018
<b>Fermentation:</b>	Sugar Type: must   5 g Yeast Type: selected yeast
<b>Pet-Nat:</b>	Residual sugar at bottling - density 1
<b>Disgorgement:</b>	Nov. 15, 2018   warm   mechanical
<b>Riddling:</b>	euro pallet
<b>Maturing:</b>	barrel steel tank

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking</b>	10 - 12 °C
<b>Temperature:</b>	
<b>Optimum Drinking</b>	5 - 10
<b>Year:</b>	

## Awards

<b>A la Carte:</b>	98
--------------------	----

## Buying Sources

<b>Döllerers Enoteka:</b>	Austria, <a href="http://www.doellerer.at">http://www.doellerer.at</a>
---------------------------	--

## Product Codes

<b>EAN:</b>	5555
<b>SCC:</b>	5555

## Winery

weingut beschreibung englischddd ad

