



OmarTest Riesling regenerate 1995

Kamptal DAC 

Quality grade:

Kamptal DAC

Varietal:

Riesling 100 % | 5 years
Barbera

Cellar

Harvest:

handpicked

Mash Fermentation:

squashed | Stems: 0 %

Fermentation:

open wooden barrel

Filter:

layer filtration

Maturing:

barrel

Data

Wine Type:

Still wine | white | dry

Alcohol:

1.14 %

Acid:

1.97 g/l

Certificates:

organic, Organic farming according to EU-standard

Allergens:

sulfites

Drinking

10 - 12 °C

Temperature:

Optimum Drinking

5 - 10

Year:

Buying Sources

Döllerers Enoteka:

Austria, <http://www.doellerer.at>

Winery

weingut beschreibung englischdd ad

