



Hollenburger Riesling N.v. N.v.

Österreichischer Qualitätswein 

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1.8 g/l
Total Sulfur:	< 50 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	13 - 16 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2018 - 2025



VINEYARD



Origin:	Austria, Kremstal, Hollenburg
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	terraces



Varietal: Riesling 100 % | 25 - 35 years
3000 plants/ha | 4000 liter/ha

Geographical Orientation: south east, north west

Sea Level: 290 - 360 m

Soil: karg
calcareous
conglomerate

WEATHER / CLIMATE

Climate: continental, pannonic

HARVEST AND MATURING

Harvest: handpicked

Malolactic Fermentation: yes

Fermentation: spontaneous
large wooden barrel | 700 L | used barrel | 14 - 150 day(s)

Maturing: 50 % | large wooden barrel | 700 L | used barrel | 3 - 36 month(s)
50 % | small wooden barrel | 225 L | used barrel | 3 - 36 month(s)

Time on the Fine Yeast: 3 - 36 month(s)
3 - 36 month(s)

WINERY

Since 2013, we have been following our own path in terms of vinification in order to uncompromisingly express the character and independence of the Hollenburg origin in our wines. My family stands behind me and my, admittedly, sometimes stubborn way. I vinify my wines according to traditional methods - in used wood, with little intervention - and my ideas. Tradition rethought.