



Hollenburger Riesling N.v. N.v.



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| 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

CELLAR

Harvest: handpicked
Malolactic Fermentation: yes

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| 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) |

DATA

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| 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 |

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.