


Vom Stein Riesling Smaragd 2014

Qualitätswein, Smaragd 

Origin:	Austria, Wachau, Mautern
Quality grade:	Qualitätswein
Site:	Vom Stein
Normal	Smaragd
Classification:	
Site Type:	hillside
Varietal:	Riesling 100 % 20 - 60 years 3000 plants/ha 3000 liter/ha
Geographical	
Orientation:	north east
Sea Level:	220 - 240 m
Soil:	loam loess danube gravel



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | middle/october

Malolactic no

Fermentation:

Skin Contact: 12 hour(s)

Fermentation: spontaneous
steel tank | 5 month(s)

Maturing: large wooden barrel | 6000 L | used barrel | 30
month(s)

Time on the Full Yeast:	6 month(s)
Time on the Fine Yeast:	1 month(s)
Bottling:	natural cork beginning/september 2017
Data	
Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6.4 g/l
Residual Sugar:	4.9 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high (40 years)
Optimum Drinking Year:	2018 - 2050

Winery

The Nikolaihof Wachau is a very special place that invigorates the people who live and spend time here. With almost 2,000 years of history, the estate is the oldest winery in Austria, and one of the first in the world to have begun operating by biodynamic principles. The estate has been owned by the Saahs family since 1894.