

## VOM STEIN RIESLING SMARAGD 2014



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

### Cellar

<b>Harvest:</b>	handpicked   middle/october
<b>Malolactic Fermentation:</b>	no
<b>Skin Contact:</b>	12 hour(s)
<b>Fermentation:</b>	spontaneous steel tank   5 month(s)
<b>Maturing:</b>	large wooden barrel   6000 L   used barrel   30 month(s)
<b>Time on the Full Yeast:</b>	6 month(s)
<b>Time on the Fine Yeast:</b>	1 month(s)
<b>Bottling:</b>	natural cork   beginning/september 2017

### Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	6.4 g/l
<b>Residual Sugar:</b>	4.9 g/l
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 14 °C
<b>Aging Potential:</b>	high (40 years)
<b>Optimum Drinking Year:</b>	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.