



Welschriesling Ried Prantner 2016



Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	5.9 g/l
Residual Sugar:	1.8 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2017 - 2025

Vineyard



Origin:	Austria, Südburgenland
Quality grade:	Qualitätswein
Site:	Prantner
Site Type:	hilly land
Varietal:	Welschriesling 100 % 60 - 80 years 5000 plants/ha 3000 liter/ha
Geographical Orientation:	south
Sea Level:	350 - 380 m
Soil:	green slate mica schist weathered soil

Harvest and Maturing

Harvest:	handpicked September 22
Malolactic Fermentation:	yes



Press:	pneumatic
Fermentation:	spontaneous large wooden barrel 2000 L used barrel 4 - 6 week(s) 20 - 23 °C
Skin Contact:	24 hour(s)
Maturing:	large wooden barrel 2000 L used barrel 12 month(s)
Time on the Full Yeast:	3 month(s)
Time on the Fine Yeast:	6 month(s)
Bottling:	1500 bottles