

# Riesling Alte Reben 2015



## Wine Description

Riesling is also called the king of the white wines. It is a very typical grape variety in our region and needs sparsely and stony soil. Only on this soil it develops its typical character. The harvest is rather little; therefore, the quality is especially good. The Riesling Alte Reben comes - as its name implies - from old vines. The grapes are planted in the 1960-ies on a clay-stony soil at about 350m above sea level. Because of their age the quantity is rather little but the quality is therefore very high. The grapes and berries are rather small but the potential for maturity is very high. The harvest is always rather late, mostly in November. A part of Riesling Alte Reben 15 was fermented on the skin (10% for 3 weeks) and aged in oak barrels. The spontaneous fermentation has stopped - as the last years - at around 14g/l sugar. Hence, the wine is semi-dry. In General, the wine is very complex, has a good structure and so the fruitiness, the minerality and the sugar are well balanced. The Riesling Alte Reben 15 is a harmonious and storage able wine that can be served with fruity desserts or as dessert itself.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	4.8 g/l
<b>Residual Sugar:</b>	14.4 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	2026 years

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Steinleiten
<b>Varietal:</b>	Riesling 100 %   54 years
<b>Soil:</b>	Gföhler Gneis

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	steel tank large wooden barrel