




WEINGUT
EMMERICH KNOLL

Riesling Ried Loibenberg Smaragd 2023

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| Origin: | Austria, Wachau, Dürnstein |
| Quality grade: | Wachau DAC |
| Site: | Ried Kellerberg  |
| Normal Classification: | Smaragd |
| Site Type: | terraces |
| Varietal: | Riesling 100 % |
| Geographical Orientation: | south east, south |
| Sea Level: | 210 - 300 m |
| Soil: | Gföhler Gneis loess |



Vineyard Site:

The Kellerberg is composed of Gföhl gneiss, a metamorphic rock that was transformed from a granitic parent rock (plutonite). Due to the south-east orientation of the Kellerberg, the vineyards faced away from the westerlies during the glaciations. This resulted in deeper loess deposits than on the slopes facing west. Loess can still be found in patches on the Kellerberg. Erosion on the slopes caused mixing of the glacial sediments with Gföhl gneiss material. This is reflected in the denser wines produced on the Kellerberg.

Cellar

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| Harvest: | handpicked |
| Malolactic Fermentation: | yes |
| Mazeration: | completely destemmed |
| Fermentation: | partly spontaneous large wooden barrel used barrel |
| Filter: | filtered |
| Maturing: | large wooden barrel 1200 L used barrel 12 month(s) |
| Bottling: | natural cork |

Data

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| Wine Type: | Still wine white dry |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | high (15 years) |
| Optimum Drinking Year: | 2017 - 2025 |

Wine Description



Hints of orange, yellow vineyard peach and lime zest. On the palate, the Riesling Kellerberg is taut with white fruit nuances and a racy acidity structure. A very balanced food companion from the well-known Wachau.