



SCHÖNER RIESLING 2017

Origin:	Austria, Wachau, Spitz an der Donau
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection (Bruck, Brandstatt, Buschenberg)
Site Type:	terraces
Varietal:	Riesling 100 % 10 - 45 years
Sea Level:	250 - 480 m
Soil:	mica schist

Cellar

Harvest:	handpicked beginning/september 15 kg cask
Fermentation:	spontaneous
Malolactic Fermentation:	no
Bottling:	natural cork middle/april 2018 700 bottles

Data

Wine Type:	Still wine white sweet
Alcohol:	9.5 %
Residual Sugar:	64 g/l
PH Value:	3.1
Allergens:	sulfites
Drinking Temperature:	9 °C
Aging Potential:	high

Wine Description

I didn't make any single vineyard Rieslings from the 2014 vintage. The ripeness development of the grapes – especially in the cool Riesling vineyard sites of the Wachau – was, for me, not suitable for the dry Rieslings that I strive for. Hail and problems with a high population of mice as well as extensive rain that began at the end of August led to the onset of rot. This meant that a significant portion of the fruit was lost. But thankfully, the “rescued” grapes were characterised by wonderfully high acidity. As I was determined to create a harmonious wine without a de-acidification process or any kind of induced improvement - I vinified from all of my Riesling vineyards a naturally sweet, juicy and balanced Riesling with a long ageing potential.

