



BLACK VINTAGE RIESLING 2016

Origin:	Austria, Weinviertel, Röschitz
Quality grade:	Österreichischer Qualitätswein
Site:	Königsberg
Site Type:	terraces
Varietal:	Riesling 100 % 35 years 4000 plants/ha 3000 liter/ha
Geographical Orientation:	south east
Sea Level:	351 m
Soil:	granite



Cellar

Harvest:	handpicked middle/october
Malolactic Fermentation:	no
Skin Contact:	12 hour(s)
Fermentation:	selected yeast steel tank 6 week(s) 20 - 22 °C
Maturing:	steel tank 8 month(s)
Time on the Fine Yeast:	7 month(s)

Data

Wine Type:	Still wine white semidry
Alcohol:	13 %
Acid:	6.6 g/l
Residual Sugar:	9.9 g/l
Total Sulfur:	111 mg
Certificates:	organic
Allergens:	sulfites



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Drinking Temperature:	11 - 13 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2018 - 2031

Awards

A la Carte:	93
Falstaff:	93

Wine Description

Riesling is a world-renowned variety, that along with Grüner Veltliner enjoys great prominence and importance in an area quite rich in weathered primary rock soils. There's good reason that Riesling is called the king of white wines. This variety was brought from the Rhine to the Danube in Austria and is now – next to the Grüner Veltliner – the most important white wine variety in Austria. Apple and tobacco mingle with the typical dark smoky-flinty mineral character of the Königsberg (Granit). Subtle mangle and sweet extract

Winery

Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each sibling concentrates on what they love and know best at the Gruber Röschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Röschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.