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| Wine Type: | Still wine white dry |
| Alcohol: | 13 % |
| Acid: | 5.4 g/l |
| Residual Sugar: | 4.3 g/l |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Aging Potential: | high (10 years) |
| Optimum Drinking Year: | 2018 - 2028 |

Vineyard



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| Origin: | Austria, Kremstal, Hollenburg |
| Quality grade: | Kremstal DAC Reserve |
| Site: | Ried Kogl |
| Varietal: | Riesling 100 % 35 years 3000 plants/ha 4000 liter/ha |
| Geographical Orientation: | south east |
| Sea Level: | 300 m |
| Soil: | loess top soil calcareous sub soil conglomerate sub soil |

Harvest and Maturing

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| Harvest: | handpicked middle/october - end/october |
| Malolactic Fermentation: | yes |
| Fermentation: | spontaneous large wooden barrel 600 L used barrel 25 day(s) |



Skin Contact: 12 hour(s)
Maturing: large wooden barrel | 600 L | used barrel | 12 month(s)
Time on the Fine Yeast: 8 month(s)