

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



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

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)