



LOIMER

RIED SEEBERG 1 ÖTW RIESLING 2016

| | |
|----------------------------------|---|
| Origin: | Austria, Kamptal, Langenlois |
| Quality grade: | Kamptal DAC |
| Site: | Seeberg |
| Normal Classification: | ÖTW Erste Lage |
| Varietal: | Riesling 100 % 20 - 65 years 3000 - 5000 plants/ha 3500 liter/ha |
| Geographical Orientation: | south, south west |
| Sea Level: | 300 - 320 m |
| Soil: | mica schist |



CELLAR

| | |
|---------------------------------|---|
| Harvest: | handpicked beginning/october - middle/october |
| Malolactic Fermentation: | yes |
| Skin Contact: | 18 hour(s) |
| Fermentation: | spontaneous steel tank 1 - 4 month(s) oak barrel used barrel 1 - 4 month(s) |
| Maturing: | oak barrel used barrel |
| Time on the Full Yeast: | 6 month(s) |
| Time on the Fine Yeast: | 4 month(s) |

DATA

Wine Type: Still wine | white | dry

Alcohol: 13 %
Residual Sugar: 3 g/l
Acid: 6.6 g/l
Certificates: vegan, respect - BIODYN, Organic farming according to EU-standard, LACON
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Optimum Drinking Year: 2019 - 2036