

Linzer Riesling 2016

Origin:	Austria
Quality grade:	Qualitätswein
Site:	Urfahrberg
Site Type:	hillside
Varietal:	Riesling 100 % 10 years 4000 plants/ha 3500 liter/ha
Geographical Orientation:	south east, south
Sea Level:	230 - 260 m
Soil:	gravel large sub soil loess medium sub soil



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | September 26 | 20 kg cask

Malolactic Fermentation: no

Fermentation: spontaneous
steel tank | 2 week(s) | temperature control: yes | 16 - 18 °C

Maturing: large wooden barrel | 1600 L | used barrel | 8 month(s)

Time on the Fine Yeast: 6 - 8 month(s)

Bottling: screw cap | 5000 bottles

Data

Wine Type: Still wine | white | dry

Alcohol: 12 %

Residual Sugar: 3.5 g/l

Acid: 7.6 g/l
Certificates: Organic farming according to EU-standard
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2017 - 2028

Awards

Falstaff: 92

Wine Description

amazing wine