

Riesling Alte Reben 2016



Wine Description

Riesling is also called the king of the white wines. It is a very typical grape variety in our region and needs sparsely and stony soil. Only on this soil it develops its typical character. The harvest is rather little; therefore the quality is especially good. The Riesling Alte Rebe comes - as its name implies - from old vines. The grapes are planted in the 1960-ies on a clay soil with stony base at 320m above sea-level. Because of their age the quantity is rather little but the quality is therefore very high. The grapes and berries are very little but the potential for maturity is very high. The harvest is always rather late. A part of Riesling Alte Reben 16 was fermented on the skin (10%) and aged in oak barrels. The rest made its spontaneous fermentation in steel tank. Combined it is a very complex white wine with a good structure, a nice mouth-feeling and a mix of fruitiness and minerality.

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	5.5 g/l
Residual Sugar:	2.8 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	2026 years

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Kamptal DAC Reserve, Bio-Wein aus Österreich
Site:	Steinleiten
Varietal:	Riesling 100 % 55 years
Soil:	Gföhler Gneis

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	steel tank large wooden barrel