

Riesling Auslese 2014



Wine Description

Riesling is also called the king of the white wines. It is a very typical grape variety in our region and needs spars and stony soil. Only on this soil it develops its typical character. The harvest is rather little, therefore the quality is especially good. 2014 was a great year for Sweet wines. The autumn was warm and wet. Hence, the botrytis cinerea could develop easily. For our Riesling Auslese we selected grapes with botrytis cinerea and converted them to this wonderful sweet wine. The sugar is relatively low for sweet wine whereas the acidity is rather high. This makes the wine tasting spicy and not too sweet. Therefore, the Riesling Auslese 14 is a mineral and spicy Sweet wine that goes well with fruity desserts!

Wine Type:	Still wine white semi-sweet
Alcohol:	14 %
Acid:	8 g/l
Residual Sugar:	31.3 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (11 years)
Optimum Drinking Year:	2015

Award

Falstaff:	93
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Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Auslese
Site:	Vineyard Selection

Harvest and Maturing

Harvest	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing	steel tank