



RIESLING GOLDBERG 2016

Origin:	Austria, Kremstal, Dross
Quality grade:	Qualitätswein
Site:	Goldberg
Site Type:	hillside
Varietal:	Riesling 100 % 15 years 4500 plants/ha 3000 liter/ha
Geographical Orientation:	south east
Sea Level:	320 - 340 m
Soil:	karg primary rock

WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked end/october
Malolactic Fermentation:	no
Sulfur Added:	yes, wine
Mazeration:	squashed 20 hour(s) cold with stems: yes
Fermentation:	spontaneous steel tank 3 week(s) temperature control: yes 15 - 22 °C
Filter:	filtered
Maturing:	steel tank 8 month(s)
Time on the Full Yeast:	8 month(s)
Bottling:	screw cap end/may 2017
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2017 - 2022

WINERY



In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.