



# RIESLING HAUSBERGEN 2018

**Quality grade:** Kremstal DAC  
**Varietal:** Riesling 100 % | 32 years

## CELLAR

**Harvest:** handpicked | end/october  
**Malolactic Fermentation:** yes  
**Sulfur Added:** yes, wine  
**Fermentation:** spontaneous  
small wooden barrel | used barrel | 5 - 6 month(s) | 50 %  
steel tank | 5 - 6 month(s) | 50 %  
**Filter:** filtered  
**Maturing:** 50 % | small wooden barrel | 500 L | used barrel | 12 month(s)  
50 % | steel tank | 12 month(s)  
**Bottling:** screw cap | end/november 2019

## DATA

**Wine Type:** Still wine | white | dry  
**Alcohol:** 12 %  
**Residual Sugar:** 1.9 g/l  
**Acid:** 4.9 g/l  
**Allergens:** sulfites  
**Drinking Temperature:** 12 - 14 °C  
**Aging Potential:** high (12 years)  
**Optimum Drinking Year:** 2018 - 2028

