

Riesling PUR 2015



Wine Description

The Riesling PUR is a so called „Orange Wine“. It was fermented like redwine on the skin and it was no sulphur added during the whole vinification, just before bottling it got a minimal sulphur addition. The harvest of the grapes does not succeed very late (end of september). we harvested only the most beautiful grapes. The fermentation starts on its own, spontaneously. This is very important for the stability of the wines. The wine was 3 weeks on the skin and was filled then in used medium small oak barrels. This is the reason for its color and also for the name „Orange Wine“. Important preconditions are healthy grapes and stony soil. The Riesling PUR 2015 shows intensive aromas of herbs beneath noticeable tannins. The mineral and spicy notes and its long and slightly bitter ending makes the wine to a fantastic companion to food. Try yourself Riesling Furthermore the Riesling PUR has potential for long storage.

Wine Type: Still wine | white | dry

Alcohol: 13 %

Acid: 5 g/l

Residual Sugar: 1.86 g/l

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Aging Potential: high

Award

Falstaff: 90

Gault Millau: 18

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Bio-Wein aus Österreich

Site: Steinleiten

Varietal: Riesling 100 %

Soil: Gföhler Gneis

Harvest and Maturing

Harvest: handpicked

Fermentation: spontaneous

Malolactic Fermentation: yes

Maturing: small oak barrel | used barrel