

Riesling Seeberg 2016



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Wine Description

This special wine comes from one of our best sites: the Langenloiser Seeberg, a south-sided slope. In our vineyards on the Seeberg we work very carefully the whole year. We take away the surplus clusters in the summer and aim for a good relation between clusters and leaves. This is important for a good assimilation and maturity. The harvest for the Riesling Seeberg is always very late, usually not before November. The Riesling Seeberg has a clear straw color and intensive flavours of mellow apricots and vineyard peaches. On the palate the intensive fruits continue beside a very mineral and spicy taste. The wine is very complex, elegant with a medium body and a great long finish. This makes the wine to a real good companion to fat fish-dishes. 30 % storage in oak wood barrel.

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	5.4 g/l
Residual Sugar:	5.1 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	2025 years

Vineyard

Origin:	Austria, Kamptal, Langenlois, Mollands
Quality grade:	Österreichischer Qualitätswein
Site:	Seeberg
Varietal:	Riesling 100 %
Geographical Orientation:	south
Sea Level:	350 m
Soil:	stony

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % steel tank
Maturing:	steel tank large wooden barrel