Riesling Steinfass Steinleiten 2017

Hager Matthias
MOLLANDS-KAMPTAL

Wine Description

Riesling is also called the king of the white wines. It is a very typical grape variety in our region and needs spares and stony soil. Only on this soil it develops its typical character. The harvest is rather little; therefore the quality is especially good. The Riesling Steinfass Steinleiten comes from old vines. The grapes are planted in the 1960-ies on a clay soil with stony base at 320m above sea-level. Because of their age the quantity is rather little but the quality is therefore very high. The grapes and berries are very little but the potential for maturity is very high. The harvest is always rather late. The harvest was by hand and fermentation spontanously - like all of our wines. After fermentation the Riesling was racked in a granbarrel for 9 month to mature on the fine yeasts. Except of a little addtion of sulphur nothing else happened to the wine. AFter the 9 month it was filtered and bottled. The result is a clear wine, peach in the nose, comfortable residual sugar that makes this refreshing fruity-mineral taste very harmonious at the end. It tastes very young for its age and has a long finish and potential for storage.

Wine Type:	Still wine | white | semi-sweet
Alcohol:	12.5 %
Acid:	5.9 g/l
Residual Sugar:	37.6 g/l
Total Sulfur:	76 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	2026 years

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Österreichischer Qualitätswein
Site:	Steinleiten
Soil:	Gföhler Gneis

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	stone

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