

# Riesling Terrassen 2017



## Wine Description

Riesling is also called the king of the white wines. It is a very typical grape variety in Kamptal 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. For our Riesling Terrassen we use only Riesling grapes (100%). They grow on different sites around Mollands with different soils but mainly spare stone soil (amphibolit and mica schist). The grapes are at least 20 years old. After harvest by hand it was fermented spontaneously in steel tanks. (Demeter) The Riesling Terrassen 17 shows a clear and light straw colour. It has a pleasant nose of peach, is very elegant and not obtrusive. Our experience says that the Riesling needs always some more time after bottling and in the glass to develop its full aromas. It's a wine with potential for storage.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	6.3 g/l
<b>Residual Sugar:</b>	17.4 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	2023 years
<b>Optimum Drinking Year:</b>	2018

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Mollands
<b>Varietal:</b>	Riesling 100 %
<b>Soil:</b>	karg primary rock

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes