



GERHARD J. LOBNER

RIESLING AN DER MARCH 2017

Qualitätswein

Origin:	Austria, Niederösterreich
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Varietal:	Riesling 100 % 20 - 30 years
Sea Level:	200 - 400 m
Soil:	gneiss little sub soil primary rock medium sub soil



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	no
Maceration:	whole bunch pressing
Fermentation:	selected yeast steel tank
Maturing:	steel tank 12 month(s)
Bottling:	screw cap

DATA

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high
Optimum Drinking Year:	2018 - 2030

AWARDS

Falstaff:	91
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BUYING SOURCES

Wein & Co:	Europe, http://www.weinco.at
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WINE DESCRIPTION

Am Gaumen sind feine, würzig-fruchtige Aromen zu spüren, welche allemal zu einem zweiten Glas animieren!