



GERHARD J. LOBNER

# RIESLING AN DER MARCH 2017

**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  
**Mazeration:** 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

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**Falstaff:** 91

## BUYING SOURCES

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**Wein & Co:** Europe, <http://www.weinco.at>

## WINE DESCRIPTION

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