RIED GOLDEN ERD WEISSBURGUNDER 2017







documented in the mountain ledgers of 1579 as the best vineyard parcel. This southeast-facing vineyard is characterised by pure, coarse-grained Leithakalk (Leitha shell limestone) with shallow humus cover. In this particularly meagre soil, the vines thrust their roots deep and produce grape bunches with small, aromatic grape berries. Cool breezes from the adjacent forest create a unique microclimate that lends wines depth, length and an





Cellar

inimitable aroma.

Fermentation:	spontaneous
Maturing:	oak barrel 500 L used barrel 10 month(s)
Bottling:	natural cork 752 bottles

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	5.2 g/l
Certificates:	bio-organic, AT-BIO-402
Drinking Temperature:	9-11℃
Optimum Drinking Year:	2019 - 2037

Awards

The Wine Enthusiast:	95	
Falstaff:	93	
Ala Carte:	94	
Gault Millau:	17	

Wine Description

A beautifully lithe apple and pear freshness rises from the glass. With a little air, a very subtle note of hazelnut appears. The palate is rounded and full and has a totally juicy richness of juicy pear with a wonderful bitter almond edge, despite its wonderfully slender body. This is lovely now with the exuberance of youth but really needs time to unfold and show its lovely texture.