

Wine Type: Still wine | white | dry
Alcohol: 12 %
Acid: 7.6 g/l
Residual Sugar: 5.2 g/l
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: medium (5 years)
Optimum Drinking Year: 2018 - 2022



Vineyard

Origin: Austria, Kremstal, Hollenburg
Quality grade: Kremstal DAC
Site: Hollenburger Berg
Varietal: Riesling 100 % | 20 - 35 years
Soil: calcareous
conglomerate

Harvest and Maturing

Harvest: handpicked | beginning/october - end/october
Malolactic Fermentation: partly
Fermentation: partly spontaneous
steel tank | 20 - 25 day(s) | temperature control: yes | 18
- 20 °C
Skin Contact: 12 hour(s)
Maturing: 50 % | steel tank | 5 month(s)
50 % | large wooden barrel | 700 L | used barrel | 5
month(s)
Time on the Full Yeast: 1 month(s)
1 month(s)
Time on the Fine Yeast: 4 month(s)
4 month(s)

