

Ried Hasel Riesling 2017

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Allergens:	sulfites
Drinking Temperature:	11 °C
Aging Potential:	high (10 years)



Award

A la Carte:	93
--------------------	----

Vineyard

Vineyard Site:

The single-vineyard (Ried) Hasel lies in the north-east of Langenlois. The ground consists of calcareous soil and contains sandy and partially rocky elements in deeper layers. The Riesling vines are 40+ years in age and result in a very rich Riesling full of finesse.

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC, Lagenwein
Site:	Vineyard Hasel
Normal Classification:	Riedenwein
Site Type:	terraces
Varietal:	Riesling 100 %
Soil:	calcareous mica loess



Harvest and Maturing

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank

Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.

Vineyard

The single-vineyard (Ried) Hasel lies in the north-east of Langenlois. The ground consists of calcareous soil and contains sandy and partially rocky elements in deeper layers. The Riesling vines are 40+ years in age and result in a very rich Riesling full of finesse.

Wine Making

Only the healthiest grapes remain on the vine during the pre-selection process by hand, before the Hasel vineyard is harvested. Whole bunch pressing and yet some time on skins result in an elegant wine with a good structured backbone.