

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6.1 g/l
Residual Sugar:	3.9 g/l
Total Sulfur:	< 75 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2018 - 2022

Vineyard



Origin:	Austria, Niederösterreich, Hollenburg
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Riesling 100 % 25 - 35 years
Geographical Orientation:	south east
Sea Level:	250 - 360 m
Soil:	calcareous conglomerate

Weather / Climate

Climate:	continental, pannonic
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Harvest and Maturing



Harvest: handpicked | middle/september - end/september
Malolactic Fermentation: partly
Fermentation: partly spontaneous
steel tank | 18 - 22 day(s) | temperature control: yes | 18 - 20 °C
large wooden barrel | 700 L | used barrel | 25 - 30 day(s)
Skin Contact: 8 hour(s)
Maturing: 30 % | large wooden barrel | 600 L | used barrel | 5 month(s)
70 % | steel tank
Time on the Full Yeast: 1 month(s)
1 month(s)
Time on the Fine Yeast: 4 month(s)
4 month(s)