

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)

