

# Riesling PUR 2017



## Wine Description

The Riesling PUR is a so called „Orange Wine“. It was fermented like redwine on the skin and it was no sulphur added during the whole vinification, just before bottling it got a minimal sulphur addition. The harvest of the grapes does not succeed very late (end of september). we harvested only the most beautiful grapes. The fermentation starts on its own, spontaneously. This is very important for the stability of the wines. The wine was 3 weeks on the skin and was filled then in used medium small oak barrels. This is the reason for its color and also for the name „Orange Wine“. Important preconditions are healthy grapes and stony soil. The Riesling PUR 2017 has notes of herbs and ripen fruits combine with a mineral and spicy taste. It has a long finish which makes the wine to a fantastic companion to food. Try yourself Riesling to austern! Furthermore the Riesling PUR has potential for long storage.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	2.33 g/l
<b>Acid:</b>	6.4 g/l
<b>Total Sulfur:</b>	16 mg
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Steinleiten
<b>Soil:</b>	Gföhler Gneis

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	squashed
<b>Maturing:</b>	small oak barrel   used barrel