

Riesling Ried Eisenhut 2017



Origin:	Austria, Wagram, Grossriedenthal
Quality grade:	Qualitätswein
Site:	Eisenhut
Site Type:	hilly land
Varietal:	Riesling 100 % 32 years 3000 - 3300 plants/ha 3000 - 4000 liter/ha
Geographical Orientation:	south
Sea Level:	290 - 310 m
Soil:	humus little loess iron conglomerate stones



Weather / Climate

Climate:	continental
Average Rainfall Per	400 - 500 mm
Vintage:	

Cellar

Malolactic Fermentation:	yes
Skin Contact:	6 hour(s)
Fermentation:	spontaneous steel tank 4 - 8 week(s) 18 - 20 °C
Maturing:	80 % steel tank 10 month(s) 20 % acacia barrel 500 L used barrel 10 month(s)
Time on the Full Yeast:	10 month(s) 10 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12.9 %
Residual Sugar:	3.2 g/l

Acid:	6.4 g/l
Total Sulfur:	< 70 mg
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2019 - 2029

Wine Description

Origin Together with Goldberg, Eisenhut is the hottest vineyard site in Grossriedenthal. A 100% Southern slope of burnt loess, where, if you dig far down enough you will even find ironstone, which gives this vineyard its name. Here, the Riesling grapes ripen very late and also contain less sugar than the Goldberg fruit. Character In October the grapes are hand-picked and then left to macerate for 4 to 6 hours, stems included. After spontaneous fermentation occurs in stainless steel tanks, the wine remains on the lees for a further 12 months. In terms of its flavour profile, Eisenhut offers a rather unusual minerality for loess-grown grapes. The fruit is not nearly as ripe as in Goldberg, and the wine appear more austere and lean. Its tight acidic structure makes the Eisenhut somewhat “meaner” than its Goldberg cousin.

Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.