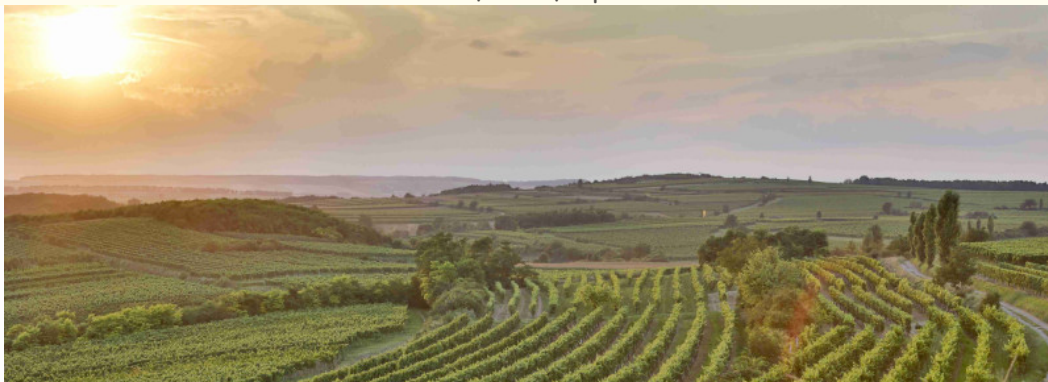




# Riesling Röschitz 2017

Origin:	Austria, Niederösterreich, Röschitz
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection - Röschitz
Site Type:	terraces
Varietal:	Riesling 100 %   20 - 40 years 5000 plants/ha   2500 - 4000 liter/ha
Sea Level:	320 - 350 m
Soil:	granite   large   sub soil loess   little   top soil



## Weather / Climate

Climate: continental

## Cellar

Harvest: handpicked | end/september

Malolactic no

Fermentation:

Skin Contact: 5 hour(s)

Fermentation: selected yeast  
steel tank | 4 week(s) | 18 °C

Maturing: steel tank

Time on the Full Yeast: 1 week(s)

Time on the Fine Yeast: 3 month(s)



## Data

Wine Type:	Still wine   white   dry
Alcohol:	12.5 %
Acid:	7.7 g/l
Residual Sugar:	4.7 g/l
Certificates:	organic
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2018 - 2022

## Winery

Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each sibling concentrates on what they love and know best at the Gruber Rösschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Rösschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.