

RIESLING "SAND" 2017

Qualitätswein



Origin: Wagram
Quality grade: Qualitätswein
Varietal: Riesling 100 %

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 2.9 g/l
Acid: 6 g/l
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

HARVEST AND MATURING

Malolactic Fermentation: yes
Mazeration: squashed | 18 hour(s) | with stems: yes
Fermentation: spontaneous
steel tank | 20 - 24 day(s) | temperature control: yes | 18 °C
Filter: filtered
Sulfur Added: yes, wine
Maturing: steel tank | 9 month(s)
Time on the Fine Yeast: 9 month(s)

WINE DESCRIPTION

The sandy ground gives the grape an intensive aroma of apricot. The Riesling is very fruity on the palate with a subliminal acidic structure.

WEATHER / CLIMATE

Climate: continental