

# Riesling Seeberg 2017



## Wine Description

This special wine comes from one of our best sites: the Langenloiser Seeberg, a south-sided slope. In our vineyards on the Seeberg we work very carefully the whole year. We take away the surplus clusters in the summer and aim for a good relation between clusters and leaves. This is important for a good assimilation and maturity. The harvest for the Riesling Seeberg is always very late, usually not before November. The Riesling Seeberg 17 has a clear straw color and intensive flavours of mellow apricots and vineyard peaches. On the palate the intensive fruits continue beside a very mineral and spicy taste. The wine is very complex, elegant with a medium body and a great long finish. This makes the wine to a real good companion to fat fish-dishes. 30 % storage in oak wood barrel.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	12.7 g/l
<b>Acid:</b>	7.5 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	2025 years

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Langenlois, Mollands
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Seeberg
<b>Varietal</b>	Riesling 100 %
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	350 m
<b>Soil</b>	stony

## Harvest and Maturing

<b>Harvest</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation</b>	squashed   Stems: 0 %   steel tank
<b>Maturing</b>	steel tank large wooden barrel

