



Riesling Smaragd Kollmütz 2017

Origin:	Austria, Wachau, Wösendorf
Quality grade:	Österreichischer Qualitätswein
Site:	Ried Kollmütz
Normal Classification:	Smaragd
Site Type:	terraces
Varietal:	Riesling 100 % 10 - 40 years 6000 plants/ha 3500 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	250 - 300 m
Soil:	gneiss large sub soil



Cellar

Harvest:	handpicked October 2 - October 4
Malolactic Fermentation:	no
Mazeration:	24 hour(s)
Fermentation:	spontaneous steel tank 1 month(s) temperature control: yes
Maturing:	steel tank 7 month(s)
Time on the Fine Yeast:	7 month(s)
Bottling:	screw cap end/april

Data

Wine Type:	Still wine white dry
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Alcohol:	13 %
Residual Sugar:	3.5 g/l
Acid:	6.9 g/l
Free Sulfur:	< 25 mg
Allergens:	sulfites
Drinking Temperature:	11 - 14 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2019 - 2027