

VOM STEIN RIESLING FEDERSPIEL 2017



Origin:	Austria, Wachau, Mautern
Quality grade:	Qualitätswein
Site:	Vom Stein
Normal Classification:	Federspiel
Site Type:	hillside
Varietal:	Riesling 100 % 20 - 40 years 3000 plants/ha 3000 liter/ha
Geographical Orientation:	north east
Sea Level:	220 - 240 m
Soil:	loam loess danube gravel

Cellar

Harvest:	handpicked end/september
Malolactic Fermentation:	no
Skin Contact:	8 hour(s)
Fermentation:	spontaneous steel tank 2 month(s)
Maturing:	large wooden barrel 8000 L used barrel 3 month(s)
Time on the Full Yeast:	3 month(s)
Time on the Fine Yeast:	3 month(s)
Bottling:	screw cap beginning/april 2018

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Acid:	5.2 g/l
Residual Sugar:	2.3 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2018 - 2040

Winery



The Nikolaihof Wachau is a very special place that invigorates the people who live and spend time here. With almost 2,000 years of history, the estate is the oldest winery in Austria, and one of the first in the world to have begun operating by biodynamic principles. The estate has been owned by the Saahs family since 1894.