

# Zündstoff Riesling Maischegärung 2017



<b>Origin:</b>	Austria, Wagram
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Goldberg
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Riesling 100 %   11 years 3000 - 3300 plants/ha   3500 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	290 - 310 m
<b>Soil:</b>	humus   little loess   large



## Weather / Climate

<b>Climate:</b>	continental
<b>Average Rainfall Per</b>	400 - 500 mm
<b>Vintage:</b>	

## Cellar

<b>Harvest:</b>	handpicked   beginning/october
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   steel tank   10 day(s)
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	small wooden barrel   225 L   used barrel   13 month(s)
<b>Time on the Fine Yeast:</b>	13 month(s)

**Bottling:** natural cork | beginning/november 2018  
SO2 added: 15 mg

## Data

**Wine Type:** Still wine | orange | dry

**Alcohol:** 12.5 %

**Residual Sugar:** < 1 g/l

**Acid:** 6.4 g/l

**Total Sulfur:** < 40 mg

**Certificates:** vegan, organic

**Allergens:** sulfites

**Drinking Temperature:** 12 - 14 °C

**Aging Potential:** 6 years

**Optimum Drinking Year:** 2018 - 2023

## Wine Description

What began as an experiment back in 2014 has since become a very successful project. The Grüner Veltliner grapes used for this wine stem from the Altweingarten site and are selected even more meticulously – to insure 120% quality fruit, so to speak. We now also have a Zündstoff Riesling whose grapes come from the heart of the Goldberg vineyard. In October, the grapes are hand-picked, de-stemmed and fermented on the skins in a fermentation tank. The juice begins its fermentation process in a warm cellar and then finishes fermenting in a cold barn. Every day, we punch down the cap once or twice in order to mix the juice through and to avoid drying out the skins. 10 - 14 days later, we do a single gentle pressing before we let the wines mature in used 225-litres barrels for 12 + months. We neither filter nor fine the wines, and only a small amount (10 - 15ppm) of sulphur is added. The Zündstoff made from Grüner Veltliner grapes is more on the butterscotch, spicy side, while the Zündstoff Riesling excites the palate with plenty of fruit and a razor-sharp acidity. These wines are simply dynamite...

## Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.