

ROSNER

Österreich · Kamptal · Langenlois

Langenlois Riesling 2018

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| Origin: | Langenlois |
| Quality grade: | Kamptal DAC, Ortswein - Langenlois |
| Site: | North of Langenlois |
| Normal Classification: | Ortswein |
| Soil: | amphibolite little primary rock medium |

Cellar

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| Harvest: | handpicked |
| Maturing: | steel tank |

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 2 g/l |
| Acid: | 6.3 g/l |
| Certificates: | organic, Bio-certified according to EU directives |
| Allergens: | sulfites |
| Drinking Temperature: | 9 - 11 °C |

Vineyard

Langenlois, which lies in Kamptal/Austria, is the hometown of the Rosner family. All Riesling Vineyards of the estate are situated on the hills north of Langenlois, where a more mineralic soil can be found due to the influence of the Bohemian Massif. In a first harvesting session all premature grapes are selected to become this elegant and fruit-driven Riesling.

Wine Making

The grapes are harvested mostly in morning hours when it's still cool outside. Retaining the freshness is one of the main aims for this wine. The whole bunches are gently pressed, settled, racked and brought to fermentation in the naturally cool cellar. The cellar has a long tradition and was dug into the earth by the ancestors of Stefan and Norbert Rosner.

