

OmarTest Riesling 2018

Kamptal DAC

Quality grade:	Kamptal DAC
Varietal:	Riesling 100 % 42 years
Cellar	
Fermentation:	partly spontaneous open wooden barrel
Second	Nov. 8, 2018
Fermentation:	Sugar Type: must 5 g Yeast Type: selected yeast
Pet-Nat:	Residual sugar at bottling - density 1
Disgorgement:	Nov. 15, 2018 warm mechanical
Riddling:	euro pallet
Maturing:	barrel steel tank

Data

Wine Type:	Still wine white dry
Certificates:	organic
Allergens:	sulfites
Drinking	10 - 12 °C
Temperature:	
Optimum Drinking	42 - 47
Year:	

Buying Sources

Döllerers Enoteka: Austria, <http://www.doellerer.at>

Product Codes

EAN:	5555
SCC:	5555

Winery

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