

Wine Description

bright yellow in color; lemon grass and tropical aroma is combined with nicely ripe peach flavors; elegant acidity paired with a hint of sweetness;



Wine Type: Still wine | white | dry

Alcohol: 13 %

Residual Sugar: 4.9 g/l

Acid: 6.3 g/l

Certificates: organic

Allergens: sulfites

Drinking Temperature: 11 - 13 °C

Aging Potential: high (10 years)

Vineyard

Vineyard Site:

The single-vineyard (Ried) Hasel lies in the north-east of Langenlois. The ground consists of calcareous soil and contains sandy and partially rocky elements in deeper layers. The Riesling vines are 40+ years in age and result in a very rich Riesling full of finesse.

Origin: Austria, Kamptal, Langenlois

Quality grade: Kamptal DAC, Lagenwein

Site: Vineyard Hasel

Normal Classification: Riedenwein

Site Type: terraces

Varietal: Riesling 100 %

Soil: calcareous

mica

loess



Harvest and Maturing

Harvest: handpicked

Malolactic Fermentation: yes

Mazeration: whole bunch pressing

Fermentation: spontaneous

steel tank

Product Codes

EAN: 9120040333287

Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.

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Wine Making

Only the healthiest grapes remain on the vine during the pre-selection process by hand, before the Hasel vineyard is harvested. Whole bunch pressing and yet some time on skins result in an elegant wine with a good structured backbone.

Awards and Tasting Notes

- Gold Millesime Bio Challenge 2020
- 92/100 Points Falstaff
- 93/100 Points A la Carte Wine Guide 2019