

Riesling Terrassen 2018



Wine Description

Riesling is also called the king of the white wines. It is a very typical grape variety in Kamptal and needs spars and stony soil. Only on this soil it develops its typical character. The harvest is rather little; therefore the quality is especially good. For our Riesling Terrassen we use only Riesling grapes (100%). They grow on different sites around Mollands with different soils but mainly spare stone soil (amphibolit and mica schist). The grapes are at least 25 years old. After harvest by hand it was fermented spontaneously in steel tanks. (Demeter) The Riesling Terrassen 18 has a nice fruity nose, is very elegant and not obtrusive. Our experience says that the Riesling needs always some more time after bottling and in the glass to develop its full aromas. It's a wine with potential for storage.

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	3 g/l
Acid:	5.1 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	2023 years
Optimum Drinking Year:	2019

Award

Falstaff:	90
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Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Österreichischer Qualitätswein
Site:	Mollands
Varietal:	Riesling 100 %
Soil:	karg primary rock

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	steel tank