

ROTER VELTLINER RIED "EISENHUT" 2018

Qualitätswein



Origin: Wagram
Quality grade: Qualitätswein
Varietal: Roter Veltliner 100 %

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 5.3 g/l
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

HARVEST AND MATURING

Malolactic Fermentation: yes
Maceration: squashed | 3 hour(s) | with stems: yes
Fermentation: spontaneous
steel tank | 14 - 18 day(s) | temperature control: yes | 17 - 18 °C
Filter: filtered
Sulfur Added: yes, wine
Maturing: steel tank | 9 month(s)
Time on the Fine Yeast: 9 month(s)

WINE DESCRIPTION

The Wagram is the region of origin of the Roter Veltliner. The taste is unique through its variety of fruits, its essence-rich and full acidic finish. The typical hint of honey notes grants the Roter Veltliner its manifoldness – a chameleon among wines.

WEATHER / CLIMATE

Climate: continental