

## Wine Description

Bright colored, fresh aroma of peach and stone fruits, elegant body with good acidity.

**Wine Type:** Still wine | white | dry

**Alcohol:** 12.5 %

**Residual Sugar:** 4.5 g/l

**Acid:** 7.9 g/l

**Certificates:** organic

**Allergens:** sulfites

**Drinking Temperature:** 9 - 11 °C

**Aging Potential:** medium (8 years)



## Vineyard

### Vineyard Site:

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.

**Origin:** Austria, Kamptal, Langenlois

**Quality grade:** Kamptal DAC, Ortswein - Langenlois

**Site:** North of Langenlois

**Normal Classification:** Ortswein

**Site Type:** terraces

**Varietal:** Riesling 100 %

**Geographical Orientation:** east, south east

**Soil:** amphibolite | little  
primary rock | medium



## Harvest and Maturing

**Harvest:** handpicked | beginning/october

**Grape Sorting:** manual

**Malolactic Fermentation:** no

**Whole Grape Pressing:** yes

**Maturing:** steel tank

## Product Codes

**EAN:** 9120040331092

## 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.

## **Additional Info to the Wine**

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.