

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.