

Ried Eisenhut 1ÖTW Riesling 2019

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| Origin: | Austria, Wagram, Grossriedenthal |
| Quality grade: | Bio-Qualitätswein |
| Site: | Eisenhut |
| Site Type: | hilly land |
| Varietal: | Riesling 100 % 34 years |
| Geographical Orientation: | south |
| Sea Level: | 290 - 310 m |
| Soil: | humus little loess iron conglomerate stones |

Cellar

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| Harvest: | handpicked beginning/october |
| Grape Sorting: | manual |
| Malolactic Fermentation: | yes |
| Sulfur Added: | yes, wine |
| Fermentation: | spontaneous steel tank 5 - 6 month(s) |
| Filter: | unfiltered |
| Maturing: | steel tank 22 month(s) |
| Time on the Full Yeast: | 5 - 6 month(s) |
| Time on the Fine Yeast: | 16 - 17 month(s) |

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 13 % |
| Residual Sugar: | 1.3 g/l |
| Acid: | 7 g/l |
| Total Sulfur: | < 80 mg |
| Drinking Temperature: | 8 - 12 °C |
| Aging Potential: | 12 years |
| Optimum Drinking Year: | 2021 - 2031 |

Wine Description



We are often regarded as one of the Riesling benchmarks of the Wagram—a reputation we owe in large part to our exceptional Eisenhut site. Old, distinctive Riesling clones on this sun-drenched south-facing slope produce wines that are firm, concentrated and extraordinarily long-lived. They require time and reward patience with remarkable depth and evolution. Eisenhut Riesling always carries a signature of its own: youthful firmness, compact structure and a pronounced acidity that initially keeps it tightly closed. With age, it unfolds its full potential. Its hallmarks are a “dark” fruit profile and a subtle menthol note that adds lift and tension. The acidity drives across the palate—classic Riesling, unmistakably Eisenhut.