

Wine Description

bright yellow in color; lemon grass and tropical aroma is combined with nicely ripe peach flavors; elegant acidity paired with a hint of sweetness;



Wine Type: Still wine | white | dry

Alcohol: 13 %

Residual Sugar: 2 g/l

Acid: 6 g/l

Certificates: organic

Allergens: sulfites

Drinking Temperature: 11 - 13 °C

Aging Potential: high (15 years)

Vineyard

Vineyard Site:

The single-vineyard (Ried) Hasel lies in the north-east of Langenlois. The ground consists of calcareous soil and contains sandy and partially rocky elements in deeper layers. The Riesling vines are 40+ years in age and result in a very rich Riesling full of finesse.

Origin: Austria, Kamptal, Langenlois

Quality grade: Kamptal DAC, Lagenwein

Site: Vineyard Hasel

Normal Classification: Riedenwein

Site Type: terraces

Varietal: Riesling 100 %

Soil: calcareous

mica

loess



Harvest and Maturing

Harvest: handpicked | end/october

Malolactic Fermentation: yes

Mazeration: whole bunch pressing

Fermentation: spontaneous

steel tank

Maturing: 50 % | oak barrel | 500 L

Product Codes

EAN: 9120040333287

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

Only the healthiest grapes remain on the vine during the pre-selection process by hand, before the Hasel vineyard is harvested. Whole bunch pressing and yet some time on skins result in an elegant wine with a good structured backbone.