

# Ried Goldberg 1ÖTW Riesling 2019



<b>Origin:</b>	Austria, Wagram, Grossriedenthal
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Goldberg
<b>Normal Classification:</b>	Erste Lage
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Riesling 100 %   10 years 3000 - 3300 plants/ha   3500 - 4000 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	280 - 290 m
<b>Soil:</b>	humus   little loess   large



## Weather / Climate

<b>Climate:</b>	continental
<b>Average Rainfall Per</b>	400 - 500 mm
<b>Vintage:</b>	

## Cellar

<b>Harvest:</b>	handpicked   beginning/october
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Fermentation:</b>	spontaneous steel tank   8 - 12 week(s)   temperature control: yes   18 - 20 °C
<b>Filter:</b>	filtered
<b>Maturing:</b>	steel tank   11 month(s)
<b>Time on the Full Yeast:</b>	5 - 6 month(s)
<b>Time on the Fine Yeast:</b>	4 - 5 month(s)



**Bottling:** screw cap | beginning/august 2020  
SO2 added: 10 mg

## Data

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

**Alcohol:** 13 %

**Residual Sugar:** 7.5 g/l

**Acid:** 6.5 g/l

**Total Sulfur:** < 80 mg

**Certificates:** vegan, organic

**Allergens:** sulfites

**Drinking Temperature:** 8 - 10 °C

**Aging Potential:** 12 years

**Optimum Drinking Year:** 2020 - 2029

## Awards

**The Wine Enthusiast:** 94

## Wine Description

Goldberg is a classified "Erste Lage" (Premier Cru). Terraces and hills which slope towards the Danube Valley and mighty loess soils build the foundation for the Goldberg wines. The Riesling from this site grows on an often dry and hot Southern slope with plenty of loess and a relatively thin layer of hummus. Much like with the Fuchsentanz, the grape bunches are pressed whole. Then they spontaneously ferment in stainless steel tanks and remain on the lees until Summer. This wine can be closely compared to an off-dry Spätlese. It has a robust body and its overall style is, quite simply put, warmer. The notes of citrus vibrate in the background while riper, more exotic aromas appear. The acidity, however, always remains wonderfully crisp, which also helps this wine mature beautifully.

## Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.