

Ried Goldberg 1ÖTW Riesling 2019



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



Weather / Climate

Climate:	continental
Average Rainfall Per	400 - 500 mm
Vintage:	

Cellar

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