

Riesling Seeberg 2019



Wine Description

This special wine comes from one of our best sites: the Langenloiser Seeberg, a south-sided slope. In our vineyards on the Seeberg we work very carefully the whole year. We take away the surplus clusters in the summer and aim for a good relation between clusters and leaves. This is important for a good assimilation and maturity. The harvest for the Riesling Seeberg is always very late, usually not before November. On the palate the intensive fruits continue beside a very mineral and spicy taste. The wine is very complex, elegant with a medium body and a great long finish. This makes the wine to a real good companion to fat fish-dishes. 30 % storage in oak wood barrel.

Wine Type: Still wine | white | semidry

Alcohol: 12.5 %

Residual Sugar: 13 g/l

Acid: 7.6 g/l

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Aging Potential: 2025 years

Vineyard

Origin: Austria, Kamptal, Langenlois, Mollands

Quality grade: Österreichischer Qualitätswein

Site: Seeberg

Varietal Riesling 100 %

Geographical Orientation: south

Sea Level: 350 m

Soil stony

Harvest and Maturing

Harvest handpicked

Fermentation: spontaneous

Malolactic Fermentation: yes


Mash Fermentation squashed | Stems: 0 % | steel tank

Maturing steel tank

large wooden barrel

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