



Mustermann
Weingut

Riesling Silbersprung 1986

Kamptal DAC, ÖTW Erste Lage

| | |
|------------------------|---|
| Origin: | Austria, Kamptal, Langenlois |
| Quality grade: | Kamptal DAC |
| Site: | Ried Silbersprung |
| Normal | ÖTW Erste Lage |
| Classification: | |
| Site Type: | terraces |
| Varietal: | Riesling 100 % 35 - 45 years double guyot 4000 plants/ha 3000 - 3500 liter/ha Botrytis: 5 % Aglanico Aglanico |
| Geographical | south east, south |
| Orientation: | |
| Sea Level: | 120 - 170 m |
| Soil: | calcareous granite large granulite little |

Vineyard Site:

The Silbersprung is a terraced site with a southern exposure that offers the optimal soil for growing Riesling. The limestone, karg and gravel ensure a good water supply and drainage, while the southern exposure and the terraced location open the grapes to the sun, allowing intense aromas to develop.

Weather / Climate

Climate: mediteranian

Cellar

Harvest: handpicked | end/september | 25 kg cask

Grape Sorting: manual

Malolactic yes

Fermentation:

Sulfur Added: no

Mazeration: completely destemmed | 10 hour(s) | in the press

Mash Fermentation: squashed | Stems: 0 %

Fermentation: spontaneous
steel tank | 3 - 4 week(s) | temperature control:
yes | 19 - 21 °C

Filter: filtered | coarse



Maturing: large wooden barrel | 1200 L | used barrel | 12 month(s)
Batonnage: yes
Time on the Fine 12 month(s)
Yeast:
Bottling: natural cork | beginning/may 2020
SO2 added: 30 mg

Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 1.9 g/l
Acid: 5.7 g/l
Certificates: vegan, respect - BIODYN
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: 10 years
Optimum Drinking Year: 2022 - 2029

Awards

Falstaff: 93
Meininger Verlag: 94

Buying Sources

Döllerers Enoteka: Austria, <http://www.doellerer.at>

Product Codes

EAN: 43223423234
Prüfnummer: AL7289353434

Winery

The Max Mustermann winery in Langenlois in the Kamptal is a family-run business that grows sustainable biodynamic wines on 25 hectares. Traditional, local varieties are grown in the vineyards and processed with love and care to produce authentic wines.