

Riesling Silbersprung 1986

Kamptal DAC, ÖTW Erste Lage



Mustermann
Weingut



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

Award

Falstaff:	93
Meininger Verlag:	94

Vineyard

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.

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Ried Silbersprung
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces
Varietal:	Riesling 100 % 35 - 45 years double guyot 4000 plants/ha 3000 - 3500 liter/ha Botrytis: 5 %

Geographical Orientation:	Aglianico Aglianico south east, south
Sea Level:	120 - 170 m
Soil:	calcareous granite large granulite little

Weather / Climate

Climate:	mediteranian
Harvest and Maturing	
Harvest:	handpicked end/september 25 kg cask
Grape Sorting:	manual
Malolactic	yes
Fermentation:	
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
Sulfur Added:	no
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

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.