



RIESLING HAUSBERGEN 2020

Kremstal DAC

Quality grade: Kremstal DAC
Varietal: Riesling 100 % | 34 years
4200 plants/ha | 3000 liter/ha



CELLAR

Harvest: handpicked | middle/october
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mazeration: squashed | 52 hour(s) | with stems: yes
Skin Contact: 24 - 24 hour(s)
Fermentation: spontaneous
small wooden barrel | 500 L | used barrel | 5 - 6 month(s) | 50 %
steel tank | 5 - 6 month(s) | 50 %
Filter: filtered
Maturing: 50 % | small wooden barrel | 500 L | used barrel | 12 month(s)
50 % | steel tank | 12 month(s)
Bottling: screw cap
Deacidification: no
Acidification: no

DATA

Wine Type: Still wine | white | dry
Alcohol: 12 %
Certificates: organic
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high (12 years)
Optimum Drinking Year: 2020 - 2030

WINERY

In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.



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