



RIESLING HAUSBERGEN 2020

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

VINEYARD

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

HARVEST AND MATURING

Harvest:	handpicked middle/october
Malolactic Fermentation:	yes
Mazeration:	squashed 52 hour(s) with stems: yes
Fermentation:	spontaneous small wooden barrel 500 L used barrel 5 - 6 month(s) 50 % steel tank 5 - 6 month(s) 50 %
Skin Contact:	24 - 24 hour(s)
Filter:	filtered
Sulfur Added:	yes, wine
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

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.