



# RIESLING HAUSBERGEN 2020

**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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