

# Ried ZISTEL 2021

Lagenwein

MALAT



## Power from Danube sediment and acacia barrels

Spirited; aromatic; a hint of blossom honey; full-bodied and robust.

**Origin:** Austria, Niederösterreich  
**Quality grade:** Lagenwein  
**Site:** Ried ZISTEL  
**Varietal:** Pinot Gris

**Wine Type:** Still wine | white | dry  
**Alcohol:** 13,5 %  
**Residual Sugar:** 5,9 g/l  
**Acid:** 6,1 g/l  
**Drinking Temperature:** 10 - 12 °C  
**Aging Potential:** high

## Harvest and Maturing

**Harvest:** handpicked  
**Grape Sorting:** manual  
**Fermentation:** spontaneous  
acacia barrel | 300 - 500 L  
**Maturing:** acacia barrel | 300 - 500 L  
**Bottling:** natural cork

## Vineyard

**Site Type:** plains  
**Soil:** alluvial soil  
danube gravel  
calcareous


The Ried Zistel lies on predominantly flat terrain at an elevation of about 190 to 210 meters. The soil is chernozem (black earth) formed from fine alluvial material that rests on sandy gravels. These sediments were deposited by the Danube over the past approximately 25,000 years on its natural valley floor. When the Danube still followed its natural course, the areas around the Ried Zistel served as flood buffers. As a result, the topsoil is very rich in humus, while the Danube gravel beneath is rich in quartz and contains lime. The site was first mentioned in 1490 as "Zisstl." Zistel refers to a water pool or cistern—an underground masonry chamber used for collecting and storing water. On the administrative map at a scale of 1:28,800 (1864–1881), the fields Untere and Obere Zistel are recorded, with vineyards in their eastern sections.



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