



GERHARD J. LOBNER

# RIESLING MANNERSDORF AN DER MARCH 2021

Qualitätswein

<b>Origin:</b>	Austria, Niederösterreich
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Varietal:</b>	Riesling 100 %   24 - 34 years
<b>Sea Level:</b>	200 - 400 m
<b>Soil:</b>	gneiss   little   sub soil primary rock   medium   sub soil



## WEATHER / CLIMATE

**Climate:** continental

## CELLAR

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	no
<b>Maceration:</b>	whole bunch pressing
<b>Fermentation:</b>	selected yeast steel tank
<b>Maturing:</b>	steel tank   12 month(s)
<b>Bottling:</b>	screw cap

## DATA

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<b>Wine Type:</b>	Still wine   white   dry
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	high
<b>Optimum Drinking Year:</b>	2022 - 2034

## BUYING SOURCES

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<b>Wein &amp; Co:</b>	Europe, <a href="http://www.weinco.at">http://www.weinco.at</a>
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## WINE DESCRIPTION

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Am Gaumen sind feine, würzig-fruchtige Aromen zu spüren, welche allemal zu einem zweiten Glas animieren!