



GERHARD J. LOBNER

RIESLING MANNERSDORF AN DER MARCH 2021

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



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest: handpicked
Malolactic Fermentation: no
Mazeration: whole bunch pressing
Fermentation: selected yeast
steel tank
Maturing: steel tank | 12 month(s)
Bottling: screw cap

DATA

Wine Type: Still wine | white | dry
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

Aging Potential: high
Optimum Drinking Year: 2022 - 2034

BUYING SOURCES

Wein & Co: Europe, <http://www.weinco.at>

WINE DESCRIPTION

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