

Ried Eisenhut 1ÖTW Riesling 2022

Origin:	Austria, Wagram, Grossriedenthal
Quality grade:	Bio-Qualitätswein
Site:	Eisenhut
Normal Classification:	ÖTW Erste Lage
Site Type:	hilly land
Varietal:	Riesling 100 % 37 years 3000 - 4000 liter/ha
Geographical Orientation:	south
Sea Level:	290 - 310 m
Soil:	humus little loess iron conglomerate stones

Cellar

Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Fermentation:	spontaneous steel tank 5 - 6 month(s)
Filter:	unfiltered
Maturing:	steel tank 22 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12.7 %
Acid:	7.3 g/l
Residual Sugar:	3.8 g/l
Allergens:	sulfites
Drinking Temperature:	8 - 12 °C
Aging Potential:	12 years
Optimum Drinking Year:	2024 - 2034

Wine Description

We are often regarded as one of the Riesling benchmarks of the Wagram—a reputation we owe in large part to our exceptional Eisenhut site. Old, distinctive Riesling clones on this sun-drenched south-facing slope produce wines that are firm, concentrated and extraordinarily long-lived. They require time and reward patience with remarkable depth and evolution. Eisenhut Riesling always carries a signature of its own: youthful firmness, compact structure and a pronounced acidity that initially keeps it tightly closed. With age, it unfolds its full potential. Its hallmarks are a “dark” fruit profile and a subtle menthol note that adds lift and tension. The acidity drives across the palate—classic Riesling, unmistakably Eisenhut.



Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.