

# Ried PFAFFENBERG 2022

ÖTW Erste Lage, ÖTW Erste Lage

MALAT



## Flinty aroma from Gföhler Gneiss

Stone fruit, flowers, herbal spice. Punchy and piquant.

<b>Origin:</b>	Austria, Kremstal DAC, Stein an der Donau
<b>Quality grade:</b>	ÖTW Erste Lage
<b>Site:</b>	Ried Pfaffenberg 1ÖTW
<b>Normal Classification:</b>	ÖTW Erste Lage
<b>Varietal:</b>	Riesling
<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	8.7 g/l
<b>Acid:</b>	6.4 g/l
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	high

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous stainless steel tank
<b>Maturing:</b>	stainless steel tank
<b>Bottling:</b>	natural cork

## Vineyard

<b>Site Type:</b>	terraces
<b>Geographical Orientation:</b>	south east
<b>Soil:</b>	crystalline rocks Gföhler Gneis primary rock


These vineyards comprise steep, southeast-facing terraces that are close to the Danube River and hence exposed to wind and temperature extremes. The crystalline bedrock consists of Gföhler gneiss, mica schist and, in some areas, amphibolite. The soils are hard, stony and largely non-calcareous.



---

**Weingut MALAT** | Hafnerstraße 12 | 3511 Furth at Göttweig | Austria

+43 2732 82934

weingut@malat.at | [www.malat.at](http://www.malat.at) |  [www.instagram.com/malat.weingut.hotel/](https://www.instagram.com/malat.weingut.hotel/) | [www.malat.at/wp/shop/](http://www.malat.at/wp/shop/) | [www.facebook.com/WeingutMalat/](https://www.facebook.com/WeingutMalat/)