

# Riesling Alte Reben Steinleiten 2022



## Wine Description

Riesling is also called the king of the white wines. It is a very typical grape variety in our region and needs sparsely and stony soil. Only on this soil it develops its typical character. The harvest is rather little; therefore the quality is especially good. The Riesling Alte Rebe comes - as its name implies - from old vines. The grapes are planted in the 1960-ies on a clay soil with stony base at 320m above sea-level. Because of their age the quantity is rather little but the quality is therefore very high. The grapes and berries are very little but the potential for maturity is very high. The harvest is always rather late. 2022 Matthias tried something new: the carbonique- methode. Therefore, grapes were destemmed but not crushed and fermented in a covered fermentation vessel. Therefore, the fermentation takes place in the berries and brings different aromas than with usual spontaneous fermentation. . 10% of Riesling Alte Reben 2022 were made with this carbonique-methode, the rest made a usual spontaneous fermentation. After fermentation the wines were filled in steel tanks to mature on the fine yeasts. In autumn 2023 the wines were bottled unfiltered. The result is a Riesling with a clear light yellow colour, aromas of peach and a fruity-mineral taste. Noticeable tannins make this Riesling to a complex wine and good companion to food. It goes well with fish and spicy asian food.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	5.5 g/l
<b>Acid:</b>	6.5 g/l
<b>Total Sulfur:</b>	37 mg
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Österreichischer Landwein
<b>Site:</b>	Steinleiten
<b>Soil:</b>	Gföhler Gneis

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	steel tank large wooden barrel