



GERHARD J. LOBNER

# RIESLING MANNERSDORF AN DER MARCH 2022

**Origin:** Austria, Niederösterreich  
**Quality grade:** Qualitätswein  
**Site:** Vineyard Selection  
**Varietal:** Riesling 100 % | 25 - 35 years  
**Sea Level:** 200 - 400 m  
**Soil:** gneiss | little | sub soil  
primary rock | medium | sub soil




## CELLAR

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

## DATA

**Wine Type:** Still wine | white | dry  
**Alcohol:** 13 %  
**Allergens:** sulfites  
**Drinking Temperature:** 10 - 12 °C  
**Aging Potential:** high  
**Optimum Drinking Year:** 2023 - 2035

Weingut Gerhard Lobner | Hauptstrasse 62 | Mannersdorf | Austria

gerhard@weingut-lobner.at | [www.weingut-lobner.at](http://www.weingut-lobner.at) | [www.weingut-lobner.at/lob/meine-weine/](http://www.weingut-lobner.at/lob/meine-weine/) 

## BUYING SOURCES

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

## WINE DESCRIPTION

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