



# RIESLING HAUSBERGEN 2022

Kremstal DAC



<b>Quality grade:</b>	Kremstal DAC
<b>Varietal:</b>	Riesling 100 %   36 years 4200 plants/ha   3000 liter/ha

## CELLAR

<b>Harvest:</b>	handpicked   middle/october
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Maceration:</b>	squashed   52 hour(s)   with stems: yes
<b>Skin Contact:</b>	24 - 24 hour(s)
<b>Fermentation:</b>	spontaneous small wooden barrel   500 L   used barrel   5 - 6 month(s)   50 % steel tank   5 - 6 month(s)   50 %
<b>Filter:</b>	filtered
<b>Maturing:</b>	50 %   small wooden barrel   500 L   used barrel   12 month(s) 50 %   steel tank   12 month(s)
<b>Bottling:</b>	screw cap   middle/june 2025
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## DATA


<b>Wine Type:</b>	Still wine   white   dry
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (12 years)
<b>Optimum Drinking Year:</b>	2022 - 2032

## WINERY

In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.



BIO Weingut Zöller | Hauptstraße 58 | 3552 Dross | Austria

office@weingutzoeller.at | www.weingutzoeller.at/ |  | www.instagram.com/weingutzoeller/ | www.facebook.com/weingutzoeller