

RIESLING HAUSBERGEN 2022

Kremstal DAC



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


CELLAR

Harvest:	handpicked middle/october
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	squashed 52 hour(s) with stems: yes
Skin Contact:	24 - 24 hour(s)
Fermentation:	spontaneous small wooden barrel 500 L used barrel 5 - 6 month(s) 50 % steel tank 5 - 6 month(s) 50 %
Filter:	filtered
Maturing:	50 % small wooden barrel 500 L used barrel 12 month(s) 50 % steel tank 12 month(s)
Bottling:	screw cap middle/june 2025

DATA

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

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