

RIESLING HAUSBERGEN 2022

Kremstal DAC



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



VINEYARD

Quality grade: Kremstal DAC

Varietal: Riesling 100 % | 36 years
4200 plants/ha | 3000 liter/ha

HARVEST AND MATURING

Harvest: handpicked | middle/october

Malolactic Fermentation: yes

Mazeration: squashed | 52 hour(s) | with stems: yes

Fermentation: spontaneous
small wooden barrel | 500 L | used barrel | 5 - 6
month(s) | 50 %
steel tank | 5 - 6 month(s) | 50 %

Skin Contact: 24 - 24 hour(s)

Filter: filtered

Sulfur Added: yes, wine

Maturing: 50 % | small wooden barrel | 500 L | used barrel | 12
month(s)
50 % | steel tank | 12 month(s)

Bottling: screw cap | middle/june 2025

Deacidification: no

Acidification: no



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.

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