



RIESLING HAUSBERGEN 2022

Quality grade: Kremstal DAC
Varietal: Riesling 100 % | 36 years

CELLAR

Harvest: handpicked | middle/october
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Fermentation: spontaneous
small wooden barrel | 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

