

RIESLING "GROSSRIEDENTHAL" 2022

Wagram DAC



Origin: Wagram
Quality grade: Wagram DAC
Varietal: Riesling 100 %

Wine Type: Still wine | white | dry
Alcohol: 11.5 %
Residual Sugar: 3.8 g/l
Acid: 8.2 g/l
Total Sulfur: 80 mg
Certificates: AT-BIO-302
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

HARVEST AND MATURING

Mazeration: whole bunch pressing | with stems: yes
Fermentation: spontaneous
Pre Clarification: yes | Enzymes Used: no
steel tank | temperature control: yes | 18 °C
Filter: filtered
Sulfur Added: yes, wine
Maturing: steel tank

WINE DESCRIPTION

The sandy ground gives the grape an intensive aroma of apricot. The Riesling is very fruity on the palate with a subliminal acidic structure.

WEATHER / CLIMATE

Climate: continental