

Riesling Terrassen 2022



Wine Description

Riesling is also called the king of the white wines. It is a very typical grape variety in Kamptal and needs spares and stony soil. Only on this soil it develops its typical character. The harvest is rather little; therefore the quality is especially good. For our Riesling Terrassen we use only Riesling grapes (100%). They grow on different sites around Mollands with different soils but mainly spare stone soil (amphibolit and mica schist). The grapes are at least 25 years old. After harvest by hand it was fermented spontaneously in steel tanks. (according to Demeter) The Riesling Terrassen 2022 is a typical Riesling from Kamptal Region (DAC). It smells like apricots, sugar and acidity are well balanced and it has a fine mineral finish. Our experience is that the Riesling needs always some more time after bottling and in the glass to develop its full aromas. It goes well with Sushi and light starters with fish.

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| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 5 g/l |
| Acid: | 6.3 g/l |
| Total Sulfur: | 34 mg |
| Certificates: | organic, Demeter |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | 6 years |
| Optimum Drinking Year: | 2023 |

Vineyard

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|-----------------------|----------------------------|
| Origin: | Austria, Kamptal, Mollands |
| Quality grade: | Kamptal DAC |
| Site: | Mollands |
| Soil: | karg primary rock |

Harvest and Maturing

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| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Maturing: | steel tank |