

# Ried Goldberg 1ÖTW Riesling 2023



<b>Origin:</b>	Austria, Wagram, Grossriedenthal
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Goldberg
<b>Normal Classification:</b>	Erste Lage
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Riesling 100 %   14 years 3000 - 3300 plants/ha   3500 - 4000 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	280 - 290 m
<b>Soil:</b>	humus   little loess   large



## Weather / Climate

<b>Climate:</b>	continental
<b>Average Rainfall Per</b>	400 - 500 mm
<b>Vintage:</b>	

## Cellar

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Fermentation:</b>	spontaneous steel tank   8 - 12 week(s)   temperature control: yes   18 - 20 °C
<b>Filter:</b>	filtered
<b>Maturing:</b>	steel tank   11 month(s)
<b>Bottling:</b>	screw cap SO2 added: 10 mg



## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	4.4 g/l
<b>Acid:</b>	6.3 g/l
<b>Certificates:</b>	vegan, organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	12 years
<b>Optimum Drinking Year:</b>	2024 - 2033

## Wine Description

The Goldberg is a premium site for both Grüner Veltliner and Riesling. Mainly a south-facing slope with a slightly cooler northern crest, it produces Rieslings of remarkable balance. As with all our Erste Lage wines, extended lees ageing contributes stability and harmony. Each of our single-vineyard Rieslings has its own personality, yet they share a defining element: a fine phenolic grip working in tandem with acidity to create structure. Goldberg tends to be rounder and more approachable earlier, with ripe stone-fruit notes supported by refined acidity.

## Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.