

Riesling Terrassen 2023



Wine Description

Riesling is also called the king of the white wines. It is a very typical grape variety in Kamptal and needs sparsely 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 sparse stone soil (amphibolite 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.

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Residual Sugar: 4.4 g/l

Acid: 5.9 g/l

Total Sulfur: 48 mg

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: 6 years

Optimum Drinking Year: 2024

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Kamptal DAC

Site: Mollands

Soil: karg
primary rock

Harvest and Maturing

Harvest: handpicked

Fermentation: spontaneous

Malolactic Fermentation: yes

Maturing: steel tank