

Riesling Fuchsantanz 2024

Bio-Qualitätswein

Origin:	Austria, Wagram
Quality grade:	Bio-Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Riesling 100 % 12 - 42 years
Geographical Orientation:	south
Sea Level:	290 - 330 m
Soil:	humus little loess large gravel large

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Fermentation:	spontaneous steel tank 4 - 12 week(s)
Filter:	filtered
Maturing:	steel tank 7 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12 %
Acid:	5.7 g/l
Residual Sugar:	3.4 g/l
Drinking Temperature:	8 - 10 °C
Aging Potential:	7 years
Optimum Drinking Year:	2025 - 2030

Wine Description

Why the name "Fuchsantanz" ("Fox Dance")? It was inspired by the German expression which directly translates to "where Fox and Rabbit say goodnight", in other words, a remote place out in the sticks. Though not a vineyard designation, Fuchsantanz is the name long associated with our most approachable Riesling. The grapes grow predominantly on loess soils, which provide the perfect foundation for the fresh, elegant style of Riesling we aim for. Juicy freshness, a touch of residual sugar (3-4 g/l) to balance the lively acidity, and plenty of fruit make Fuchsantanz a charming wine that delights even in its youth. Yet it remains unmistakably Diwald: multifaceted, authentic, and a true reflection of its origin.

