



WEINGUT
BRUCH
ST. MICHAEL

RIESLING SMARAGD KOLLMÜTZ 2024



Origin:	Austria, Wachau, Wösendorf
Quality grade:	Wachau DAC
Site:	Kollmütz
Normal Classification:	Smaragd
Site Type:	terraces
Varietal	Riesling 100 % 48 - 53 years
Sea Level:	221 - 418 m
Soil	paragneiss large sub soil loess large sub soil gravel medium sub soil sandy medium sub soil



Vineyard Site:

With its impressive dry stone walls, the Kollmütz vineyard is an identifying landmark that defines the townscape of Wösendorf. The name was documented for the first time in 1151 as "Cholmunz". The vineyards are arranged along the mountain slopes in almost all directions.

CELLAR

Harvest	handpicked
Malolactic Fermentation:	no
Mazeration	completely destemmed 15 hour(s)
Fermentation	steel tank
Filter	filtered
Maturing	steel tank 4 month(s)
Bottling	screw cap

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	5.8 g/l
Residual Sugar:	2.1 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2025 - 2033

WINE DESCRIPTION

Recht würzige Nase nach Laub und Pfirsichschalen, kühler Hauch, etwas grüner Pfirsich, Unterholz, leicht rauchig; saftiger Beginn, mittlerer Schmelz, gute Frische, lebhaft, vitale Frucht, klarer Ausdruck, mittellang. (★★★ | 16,0 | Vinaria 07/2024)