

Riesling Terrassen 2024



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.

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1.9 g/l
Acid:	5.5 g/l
Total Sulfur:	44 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	6 years
Optimum Drinking Year:	2025

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Bio-Qualitätswein
Site:	Mollands
Soil	karg primary rock

Harvest and Maturing

Harvest	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Second Fermentation	Yeast Type: selected yeast
Filter	layer filtration
Maturing	steel tank

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