



Origin:	Austria, Wachau, St. Michael
Quality grade:	Wachau DAC
Site:	Harzenleiten
Normal Classification:	Smaragd
Site Type:	terraces
Varietal	Weißburgunder 100 % 48 years
Geographical Orientation:	east, south east
Sea Level:	218 - 307 m
Soil	paragneiss medium sub soil diorite gneiss medium sub soil loess medium sub soil



Vineyard Site:

The Harzenleiten vineyard is the name for the mountain slope of the Michaelerberg, the south-east slopes of which are used for viticulture. Significant loess deposits have accumulated in several areas, offering a good nutrient supply and lending the wines fullness and power. Weathered paragneiss provides complexity and structure, and on the more barren sites, Riesling demonstrates its quality with very delicate wines.

CELLAR

Harvest	handpicked
Malolactic Fermentation:	no
Mazeration	whole bunch pressing 12 hour(s) with stems: yes
Fermentation	steel tank
Filter	filtered
Maturing	steel tank 4 month(s)
Bottling	screw cap

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	5.6 g/l
Residual Sugar:	1.5 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	10 years
Optimum Drinking Year:	2025 - 2033

WINE DESCRIPTION

Helles Gelb, dezente Fruchtnoten, Kumquat, Birnenquitte, stoffig, harmonische Textur, fruchtiges Finish, gute Länge (92+ | A la Carte 01/2025)