



LOIMER

RIED HEILIGENSTEIN 1 ÖTW RIESLING 2016

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Heiligenstein
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces
Varietal:	Riesling 100 % 20 - 30 years 4000 plants/ha 3200 liter/ha
Sea Level:	300 m
Soil:	primary rock Zöbinger Permian

CELLAR

Harvest:	handpicked end/october
Malolactic Fermentation:	yes
Skin Contact:	24 hour(s)
Fermentation:	spontaneous steel tank 6 week(s)
Maturing:	large wooden barrel used barrel
Time on the Full Yeast:	4 month(s)
Time on the Fine Yeast:	6 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	2.6 g/l
Acid:	5.1 g/l
Total Sulfur:	110 mg
Certificates:	vegan, respect - BIODYN, Organic farming according to EU-standard, LACON
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2019

