



VARIETY:	Riesling from primary rock soil
QUALITY AND ORIGIN:	Kremstal DAC, Bergwein from terraced vineyards with the best terroir of the wine growing area Kremstal The term “Bergwein” (“wine from mountainous areas”) is defined by the Austrian wine law. Bergwein comes from vineyards sloping down at least 26%. Due to the steepness, most work has to be done by hand.
SOIL:	primary rock soil
AGE OF THE VINES:	30 years on average
HARVEST:	October 22 and 23, 2009
SUGAR CONTENT OF GRAPES:	19° KMW (kg sugar per 100 kg must)
YIELD PER HECTARE:	50 hectoliters
FERMENTATION:	temperature-controlled fermentation at 17 – 18 °Celsius.
VINIFICATION:	100 % in stainless steel tanks
BOTTLED ON:	September 15, 2010
ALCOHOL CONTENT:	12.8 % vol.
RESIDUAL SUGAR:	3.8 g grams per liter (dry)
ACIDITY:	7.2 grams per liter
TASTE:	bright yellow with slightly green tints, fine bouquet of stone-fruits; on the palate fruity with aromas of gooseberries and black currants, mineralic finish.