



2017
RIESLING WAGRAM

Variety, blend 100 % Riesling
Method of cultivation: Biodynamic
Region: Wagram - Niederösterreich
Vineyard: First harvest of all the Riesling vineyards
Soil: Loess
Harvest: By hand
Yield: 60 hl/ha
Grapes: 18,0 Grad KMW
Maceration on the skins: Whole cluster pressing
Style: Stainless steel
Fermentation: Spontaneous
Aging: In stainless steel
Malolactic fermentation: No
Alcohol: 12,0 % vol
Total acidity: 7,2 g/l
Residual sugars: 3,8 g/l, dry
Serving temperature: 10° C

Tasting notes:

Bright yellow, intensive in the nose, resembles apricots and fresh herbs. Tempting and friendly. A classical Riesling, balanced flow and spiciness. Through its multi-layered structure it is a versatile food companion which enables a long voyage across the culinary world.