



Kamptal Terrassen

Riesling

2019



This Riesling is a blend of wines sourced from different younger, terraced vineyards of the best sites. The elevated terraces consist of stonier soils which bring fruit driven wines with mineral nuances and good aging potential. The vines from lower sited terraces grow partly on layered fertile loess and bring earlier maturing wines with more body, which are very expressive in their youth. By combining those two characteristics, we obtain a Riesling that shows both finesse and a certain vigor.

The wines are fermented in stainless steel at semi-cool temperatures from 15 to 20° C and then mature on the fine lees until blending and filling.

Tasting Note:

A whole bouquet of white and yellow flowers (elder-acacia) rises immediately to the nose but also grapy flavors with a twist of lemon peel, followed by some mineral and yeasty tones, dry and lovely fresh on the palate, very pure, fragrant and again striking with its light fruit tones like fresh vineyard peaches, also a crisp acidity backbone that highlights some spice and minerals, elegant, slender, perfect in its youth for the summerly terraces but with potential for further maturing to a complete text book Riesling.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: -
Soil Type: Primary rock, Loess, Clay
Elevation: 260 – 380 m
Slope Face: -

Harvest Date: 24. Sept. – 4. Oct. 2019
Skin Contact: -
Ageing: Stainless steel tank
Bottling Date: March 2020

WINE DETAILS

Alcohol: 12.5 %vol.
Acidity: 7.2 g/l
Residual Sugar: dry

Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, salads, poultry, veal, pork, Asian Cuisine

Bottled in: 75cl

AT-BIO-402
AT-Landwirtschaft

