



Kamptal Terrassen

Riesling

2024



This Riesling is a blend of wines sourced from different partly younger, terraced vineyards of our best Kamptal sites. The elevated terraces consist of stonier soils which bring cool, 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 a bit more body, which are very expressive in their youth. By combining those two characteristics, we obtain a Riesling that shows great freshness, finesse and a certain vigor.

The grapes are carefully picked by hand and very gently (whole-cluster) pressed, the must ferments in stainless steel at semi-cool temperatures from 15 to 20°C. The young wine matures on the fine lees until blending and filling.

Tasting Note:

Fragrant bouquet of white flowers (elder, jasmine) and stone fruit, with a twist of citrus peel, followed by some spice and mineral yeasty tones; starts fresh and juicy on the palate, showing again balanced, pure fruit tones like white peaches, a crisp acidity backbone that highlights spice and minerals; slender, crisp and perfect in its youth for the summerly terraces but with potential for further maturing to a complete textbook Riesling.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: -
Soil Type: Primary rock, Loess, Clay
Elevation: 260 – 380 m
Harvest Date: September 2024
Ageing: Stainless steel tank
Bottling Date: February 2024

WINE DETAILS

Alcohol: 12 %vol.
Acidity: 6,8 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

