



Ried Langenloiser Steinmassel 1^{er} Reserve

Riesling

2015

The Riesling vines of the Steinmassel vineyard grow on primary rock with mica-schist. Paragneiss and mica schist make up the crystalline bedrock, together with dark amphibolite and light coloured granite gneiss. Deep weathering has resulted in a brown earth soil layer of variable thickness (up to one meter in places), which contains scattered rock fragments and which, despite the siliceous nature of the bedrock, can sometimes be a little calcareous.

The vineyards are located on a ridge that ranges from 340 meters above sea level in the south-southeast to 240 meters in the north-northwest, with a broad shoulder extending out towards the southwest.

The Reserve comes from a 40-45 year old, south-facing vineyard, which features the traditional stockkultur vine growing method in the middle of the site. Here, the grapes reach a special flavour and maturity. The interplay of fine crystal-clear fruit, the minerals of the soil and the refreshing acidity delight the wine lover with an elegant Riesling from primary rock terroir.

The meager, stony soil provides small berries with concentrated flavor. As far as Riesling is concerned, an important part of the flavor is stored in the grape skins and is set free only by extremely slow pressing of up to 8 hours duration or prolonged skin contact overnight. Fermentation is done in stainless steel and maturation is completed on 5 to 10 % of the lees.

Tasting Note:

This time in the nose is a kind of continuation of the previous Steinmassl: a variety of red berries and Mirabelle plum notes; still a bit hard and impetuous; eucalyptus and herbal spiciness and a lightly roasted tone; powerful and strong with even more herbal spiciness than light fruit at the moment; robust and taut, very distinctive with nice extract sweetness; a savoury, racy finish; probably the best interpretation yet. Long and good for ageing.



ORIGIN & VINIFICATION

Region: Kamptal DAC Reserve
Single Vineyard: Langenloiser Steinmassel
Soil Type: Primary rock
Elevation: 240 – 340 m
Slope Face: SSE
Harvest Date: 17. October 2015
Skin Contact: -
Ageing: Stainless steel
Bottling Date: July 2016

WINE DETAILS

Alcohol: 13,5 %vol.
Acidity: 7,5 g/l
Residual Sugar: dry
Serving Temperature: 10 – 12° C
Food Pairing: fish & seafood, poultry, veal, Pork, duck, goose, Asian Cuisine
Bottled in:
75cl – 150cl