

Ried Langenloiser Steinmassel ^{1^{er}} Riesling 2016



The Riesling vines of the Steinmassel vineyard grow on primary rock with mica-schist. This geological formation of Austria's southern forest district possesses as classic and traditional a soil type as one is likely to find anywhere Kamptal, Kremstal or Wachau. The vines are partially trained in the Lyre-system.

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:

A cool beginning with scents of pine forest, juniper and red peach leaping out of the glass. Hearty and robust; very lively with a good medium body, crisp freshness and ample extract; chiseled with vibrant acidity that is soon to integrate completely. Beautiful grip.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: Langenloiser Steinmassel
Soil Type: Primary rock
Elevation: 240 – 340 m
Slope Face: SSE

Harvest Date: 22. – 24. October 2016
Skin Contact: -
Ageing: Stainless steel
Bottling Date: End of August 2017

WINE DETAILS

Alcohol: 12,5 %vol.
Acidity: 7,4 g/l
Residual Sugar: dry

Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, poultry, veal, Pork, duck, goose, Asian Cuisine

Bottled in: 75cl