

Kamptal Terrassen

Riesling

2017



This Riesling is a blend of wines sourced from different younger terraced (= high quality) vineyards. The elevated terraces consist of stonier soils that 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 that are very expressive in their youth.

By combining those two characteristics, we obtain a Riesling that shows both finesse and certain vigor.

Tasting Note:

A whole bouquet of white and yellow flowers (acacia) rises immediately to the nose, dry, fragrant and though striking with its light fruit tones like fresh vineyard peaches, also some juniper, fresh acidity backbone that highlights some spice and minerals, elegant, slender Riesling style perfect for the summerly terraces.

ORIGIN & VINIFICATION

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

Harvest Date: 25. Sept. – 10. Oct. 2017
Skin Contact: -
Ageing: Stainless steel tank
Bottling Date: March 2018

WINE DETAILS

Alcohol: 12,5 %vol.
Acidity: 8,5 g/l
Residual Sugar: dry

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

Bottled in: 75cl