



RIESLING 2018 *biologicis*

“With hints of lime and blossom honey underlined white tropical fruit tank length. Juicy, complex, fine stone fruit nuances, some passion fruit, lively acid tofu that counteracts the fruit sweetness, sticks well.”

FROM THE VINEYARD

Terrace cultivation, 20-30 year old vines on granite subsoil with loess top, vineyards at 320-350 m above sea level

ABOUT THE WINE

Vintage in mid-September at 19 ° KMW, selective picking in crates, 5 hours of maceration time; Fermentation in a stainless steel tank at approx. 20 ° C, 3 months fine leek storage;

THE WINEYEAR 2018

The heatwave that set in shortly after the shoot in April and May resulted in one of the earliest flowering of the vines since recording. The vine bloom was completed in May, which explains the enormous vegetation advantage of two to three weeks compared to a normal year. Through biological management, we invest in living soils. These can store the water longer, so that our vines have weathered the dry periods stress-free. Sensitive manual work when defoliation was necessary. The vintage brings characterful wines with layer typicality

TRINKING PLEASURE

Ideal for fish, bright meat



variety:	100% Riesling
vinyard:	around Röschitz
soil:	Granit/Loess
alk:	12,0%
acidity:	6,2 g/l
res. sugar:	2,0 g/l
maturation:	2019 – 2023
temp.:	8 - 12°

EAN bottle:	9005634 99793 2
EAN carton:	9005634 99792 5

