



KÖNIGSBERG *biologisch* RIESLING 2017

There is a lot of Riesling growing on the Königsberg vineyard, but a bit of Grüner Veltliner has also been replanted.

The young plants are set tight to load each individual floor less: double-decker, row width 2.30 m (instead of 3.50 m), pole distance 0.70 m (instead of 1.20 m). And in addition less stress through gentle pruning: 1 Strecker per vine.

ABOUT THE WINE

Harvest in mid-October, grows on barren primeval soil (granite) and delivers a very special Riesling - very mineral, delicate and yet extremely complex. Very precise on the palate with mineral structure. Great storage potential. Hand-picking; 10-12 hours of mash time -> the full aroma unfolds; Storage on the fine yeast in the stainless steel tank; Filled in June 2018

DRINKING PLEASURE

Ideal for light cuisine, light meat and seafood but also cream cheese



variety:	100% Riesling
vineyard:	Königsberg
soil:	Granit
Alk:	13,0%
Säure:	7,6 g/l
Restzucker:	1,7 g/l
Trinkreife:	2018-2025

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