



RIED KÖNIGSBERG *biologicis* RIESLING 2019

From the vineyard Königsberg we get a showpiece of well structured, elegant and mineral Riesling. This special wine has substance and fruit, convinces with a spectacular range of flavors and a long lasting finish.

IN THE VINEYARD

variety:	Riesling	vintage:	2019	wine quality level:	Austrian quality wine
soil:	granite with loess on top				
age of vines:	planting year 1990				
vineyard:	Königsberg	altitude:	308 -311 m		
harvest:	beginning of October 2019				

IN THE CELLAR

pressing procedure:	gentle; pneumatic
must refinement:	100% filtration with chamber filter press
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	stainless steel tank
ferm.temperature:	21°C, controlled temperature
length of fermentation:	30 days
ageing on the yeast:	4 months
ageing on the fine yeast:	10 months
maturaton:	in stainless steel tank

alcohol:	12,5%	EAN-bottle:	900563499559 4
res.sugar:	3,7 g/l	EAN-carton:	900563499558 7
acidity:	7,0 g/l		
SO ₂ total:	99 mg/l	certificate:	AT-BIO 301
SO ₂ free:	31 mg/l		vegan friendly
storage potential:	7 – 10 years	best drinking temperature:	9 – 11°
recommendation:			perfect with fish, seafood, veal or poultry

WINE DESCRIPTION

Elegant maracuja aroma, a hint of melissa, gentle touch of apricot, citrus nuances. Juicy, good complexity, elegant, mineral, white apple flesh, prolonged finish.

