



## RIESLING 2020 *biologics*

This light Riesling is a very easy wine to drink due to its fine but still distinct mineral tone. Granite soil guarantees a fruity and complex aroma that entices all white wine lovers.

### IN THE VINEYARD

|               |                                     |               |                     |                       |
|---------------|-------------------------------------|---------------|---------------------|-----------------------|
| variety:      | Riesling                            | vintage: 2020 | wine quality level: | Austrian quality wine |
| soil:         | Granit                              |               |                     |                       |
| age of vines: | 20 - 30 years                       |               |                     |                       |
| vineyards:    | in and around Röschitz              |               | altitude:           | 320 - 350 m           |
| harvest:      | end of September – mid-Oktober 2020 |               |                     |                       |

### 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:         | 20°C, controlled temperature              |
| length of fermentation:   | 8 days                                    |
| ageing on the yeast:      | 4 weeks                                   |
| ageing on the fine yeast: | 20 weeks                                  |
| maturaton:                | in stainless steel tank                   |

|                        |             |                            |  |
|------------------------|-------------|----------------------------|--|
| alcohol:               | 12,5%       | EAN-bottle:                | 900563499557 0   |
| res.sugar:             | 4,5 g/l     | EAN-carton:                | 900563499556 3   |
| acidity:               | 7,6 g/l     |                            |  |
| SO <sub>2</sub> total: | 83 mg/l     | certificate:               | AT-BIO 301   |
| SO <sub>2</sub> free:  | 23 mg/l     |                            | vegan friendly   |
| storage potential:     | 3 - 5 years | best drinking temperature: | 8 – 10°  |
| recommendation:        |             |                            | perfect with light fish dishes, poultry or vegetarian dishes |

### WINE DESCRIPTION

Light yellow, floral fragrance, white little vineyard peach. Fresh, some lime, yellow melon, lemon balm. Nicely animating fruit-acidity balance, vibrant minerality, well balanced stone fruit notes in its aftertaste.

