



RIED KÖNIGSBERG *biologicis* RIESLING 2020

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: 2020	wine quality level:	Austrian quality wine
soil:	granite with loess on top			
planting year:	1990			
vineyard:	Königsberg		altitude:	310 m
harvest:	beginning of October 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:	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:	900563499508 2
res.sugar:	5,4 g/l	EAN-carton:	900563499507 5
acidity:	7,2 g/l		
SO ₂ total:	109 mg/l	certificate:	AT-BIO 301
SO ₂ free:	28 mg/l		vegan friendly
storage potential:	7 – 10 years	best drinking temperature:	9 – 11°
recommendation:			perfect with fish, seafood, veal or poultry

WINE DESCRIPTION

Bright shining yellow with silver tints. Intense scent of stewed apricots, hint of melissa, flowery notes. Juicy and full bodied, yellow apple fruit, mellowness of fruit and acidity are well balanced, mineral, powerfull, prolonged finish.



AT-BIO-301
Österreich-Landwirtschaft