



RIESLING 2021 *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: 2021	wine quality level:	Austrian quality wine
soil:	Granit			
age of vines:	20 - 30 years			
vineyards:	in and around Röschitz		altitude:	320 - 350 m
harvest:	mid-Oktober 2021			

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:	900563499484 9
res.sugar:	6,5 g/l	EAN-carton:	900563499483 2
acidity:	7,5 g/l		
SO ₂ total:	93 mg/l	certificate:	AT-BIO 301
SO ₂ free:	44 mg/l		vegan friendly
storage potential:	3 - 5 years	best drinking temperature:	8 - 10°
recommendation:			perfect with light fish dishes and seafood, poultry or vegetarian dishes

WINE DESCRIPTION

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



AT-BIO-301
Österreich-Landwirtschaft

