



RIED KÖNIGSBERG *biologics* RIESLING 2021

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: 2021	wine quality level:	Austrian quality wine
soil:	granite with loess on top			
planting year:	1990			
vineyard:	Königsberg		altitude:	310 m
harvest:	End of October 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:	21°C, controlled temperature
length of fermentation:	30 days
ageing on the yeast:	3 months
ageing on the fine yeast:	4 months
maturaton:	in stainless steel tank

alcohol:	12,5%	EAN-bottle:	900563499455 9
res.sugar:	8,1 g/l	EAN-carton:	900563499454 2
acidity:	7,0 g/l		
SO ₂ total:	92 mg/l	certificate:	AT-BIO 301
SO ₂ free:	53 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. Intense scent of peach and melon, hint of yellow fruits. Remarkable juicy and full bodied, some grapefruit, fresh, well balance of fruit sweetness and acidity, delicately mineral, tight and powerful, prolonged finish.



AT-BIO-301
Österreich-Landwirtschaft