

Riesling Alte Reben fruchtsüß 2011



Wine Description

Riesling is also called the king of the white wines. It is a very typical grape variety in our region and needs spares and stony soil. Only on this soil it develops its typical character. The harvest is rather little; therefore the quality is especially good. The Riesling Alte Rebe comes - as its name implies - from old vines. The grapes are planted in the 1960-ies. Because of their age the quantity is rather little but the quality is therefore very high. The grapes and berries are very little but the potential for maturity is very high. The harvest is always rather late, mostly in November. The grapes for Riesling Alte Reben 11 were already very mature at the harvest. After pressing the juice was filled in 3 different tanks to start with spontaneous fermentation. In one tank, the wine stopped after fermenting when there were still 35g/l sugar. After tasting this wonderful wine we decided to bottle this tank separately to the other tanks and name it Riesling Alte Reben Fruchtsüß. So, the wine was a coincidence. But sometimes big things happen by coincidence. The Riesling Alte Reben Fruchtsüß 11 smells like mature apricots. On the palate the fruit combine with a mineral and refreshing taste as it is typical for a Kamptal Riesling. It is really a nice harmonious wine with a long finish.

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|------------------------------|---------------------------------|
| Wine Type: | still wine white semi-sweet |
| Alcohol: | 12 % |
| Residual Sugar: | 35.5 g/l |
| Acid: | 6.2 g/l |
| Certificates: | organic, Demeter |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | 2022 years |


Vineyard

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|-----------------------|--------------------------------|
| Origin: | Austria, Kamptal, Mollands |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Steinleiten |
| Varietal: | Riesling 100 % |
| Soil: | Gföhler Gneis |

Harvest and Maturing

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|---------------------------------|-----------------------------------|
| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Maturing: | steel tank large wooden barrel |

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