

Riesling PUR 2016



Wine Description

The Riesling PUR is a so called „Orange Wine“. It was fermented like redwine on the skin and it was no sulphur added during the whole vinification, just before bottling it got a minimal sulphur addition. The harvest of the grapes does not succeed very late (end of september). we harvested only the most beautiful grapes. The fermentation starts on its own, spontaneously. This is very important for the stability of the wines. The wine was 3 weeks on the skin and was filled then in used medium small oak barrels. This is the reason for its color and also for the name „Orange Wine“. Important preconditions are healthy grapes and stony soil. The Riesling PUR 2016 is very elegance. Notes of herbs and ripen fruits combine with a mineral and spicy taste. It has a long finish which makes the wine to a fantastic companion to food. Try yourself Riesling to austern! Furthermore the Riesling PUR has potential for long storage.

Wine Type:	still wine white dry
Alcohol:	13 %
Residual Sugar:	3.17 g/l
Acid:	6.1 g/l
Total Sulfur:	18 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high

Vineyard

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

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	small oak barrel used barrel