

Riesling Seeberg 2016



Wine Description

This special wine comes from one of our best sites: the Langenloiser Seeberg, a south-sided slope. In our vineyards on the Seeberg we work very carefully the whole year. We take away the surplus clusters in the summer and aim for a good relation between clusters and leaves. This is important for a good assimilation and maturity. The harvest for the Riesling Seeberg is always very late, usually not before November. The Riesling Seeberg has a clear straw color and intensive flavours of mellow apricots and vineyard peaches. On the palate the intensive fruits continue beside a very mineral and spicy taste. The wine is very complex, elegant with a medium body and a great long finish. This makes the wine to a real good companion to fat fish-dishes. 30 % storage in oak wood barrel.

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| Wine Type: | still wine white dry |
| Alcohol: | 13 % |
| Acid: | 5.4 g/l |
| Residual Sugar: | 5.1 g/l |
| Certificates: | organic, Demeter |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Aging Potential: | 2025 years |

Vineyard

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| Origin: | Austria, Kamptal, Langenlois, Mollands |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Seeberg |
| Varietal: | Riesling 100 % |
| Geographical Orientation: | south |
| Sea Level: | 350 m |
| Soil: | stony |

Harvest and Maturing

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| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Mash Fermentation: | squashed Stems: 0 % steel tank |
| Maturing: | steel tank large wooden barrel |

