

# Riesling Seeberg 2019



## 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. 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.

**Wine Type:** still wine | white | semidry

**Alcohol:** 12.5 %

**Residual Sugar:** 13 g/l

**Acid:** 7.6 g/l

**Certificates:** organic, Demeter

**Allergens:** sulfites

**Drinking Temperature:** 12 - 14 °C

**Aging Potential:** 2025 years

## Vineyard

**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

**Harvest:** handpicked

**Fermentation:** spontaneous

**Malolactic Fermentation:** yes

**Mash Fermentation:** squashed | Stems: 0 % | steel tank

**Maturing:** steel tank

large wooden barrel