

# Riesling Terrassen 2020



## Wine Description

Riesling is also called the king of the white wines. It is a very typical grape variety in Kamptal 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. For our Riesling Terrassen we use only Riesling grapes (100%). They grow on different sites around Mollands with different soils but mainly spare stone soil (amphibolit and mica schist). The grapes are at least 25 years old. After harvest by hand it was fermented spontaneously in steel tanks. (Demeter) The Riesling Terrassen 20 has a nice fruity nose, is very elegant and not obtrusive. Our experience says that the Riesling needs always some more time after bottling and in the glass to develop its full aromas. It goes well with Sushi and light starters with fish.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	4.4 g/l
<b>Acid:</b>	6.8 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	6 years
<b>Optimum Drinking Year:</b>	2021

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Mollands
<b>Varietal:</b>	Riesling 100 %
<b>Soil:</b>	karg primary rock

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	steel tank

