

# Riesling Terrassen N.V.



## 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) in 320+350m above sealevel. The grapes are at least 25 years old. After harvest by hand it was fermented spontaneously in steel tanks. (according to Demeter) For this Riesling we made a vintage cuvee of 2021+2022+2023. The result is a tasty mineral Riesling with a harmonious mix of sweetness and acidity. It goes well with Sushi and spicy starters.

<b>Wine Type:</b>	still wine   white   semidry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	14.2 g/l
<b>Acid:</b>	6.1 g/l
<b>Total Sulfur:</b>	47 mg
<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>	2024

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Mollands
<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