

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.

Wine Type:	still wine white semidry
Alcohol:	12.5 %
Residual Sugar:	14.2 g/l
Acid:	6.1 g/l
Total Sulfur:	47 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	6 years
Optimum Drinking Year:	2024

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Österreichischer Qualitätswein
Site:	Mollands
Soil:	karg primary rock

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	steel tank