

# 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