



JOSEF SCHMID

Riesling Sunogeln Kremstal DAC Reserve **1^{ÖT}** 2013

Varietal(s):	100% Riesling
Wine Region/ Denomination of Origin:	Kremstal DAC Reserve 1^{ÖT} Erste Lage - "Traditionsweingüter Österreich" classification equivalent to "First Growth" or "Premier Cru"
Vineyard(s)	SUSTAINABLE DRY FARMING. Sunogeln, situated to the north-east of the historic town of Krems. The vines were freshly planted in 1995.
Soil:	Thin layers of river gravel on weathered calcareous sediments and rocks of a prehistoric sea.
Date of harvest:	November 3, 2013
Sugar concentration:	20 °KMW (23.5 °Bx, 100 °Oe)
Yield:	45 hl/ha (about 2.5 tons per acre)
Vinification:	The grapes were harvested manually, destemmed, and carefully pressed after skin contact of 6 hours. After another 18 hours of natural clarification in steel vats spontaneous fermentation took place at a stable temperature of 20 - 21 °C for 21 days. After that the wine was kept in the same steel vats on the fine lees for 6 months before being filtered and bottled.
Date of bottling:	August 5, 2014
Alcohol:	13.5 %vol.
Acidity:	7.2 g/l
Residual sugar:	5.5 g/l
Tasting Notes:	Rich in finesse, firm and compact structure with mosaic of aromas like pink grapefruit, ripe yellow peaches and apricots, tropical fruit, balanced with piquant acidity, generous fruit and minerals in a fabulously long finish. Gorgeous to drink now and ageable for another 11+ years.
Available from:	September 2014
Ready to drink:	2014 – 2029
Total production:	4,000 bottles / 330 cases of 12 bottles each