



JOSEF SCHMID



Riesling vom Urgestein Kremstal DAC 2015

Varietal(s):	100% Riesling
Wine Region/ Denomination of Origin:	Kremstal DAC
Vineyard(s)	SUSTAINABLE DRY FARMING. Grapes from several terraced vineyards from the best places of the Kremstal region.
Soil:	Different types of weathered primary rocks (calcareous sediments from prehistoric sea, mica, and schist).
Date of harvest:	October 2 and 3, 2015
Sugar concentration:	18.5 °KMW (21.8 °Bx, 93 °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 15 hours of natural clarification neutral yeast was added to start fermentation in steel vats at a stable temperature of 18 - 19 °C for 14 days. After that the wine was kept in the same steel vats on the fine lees for 4 months before being filtered and bottled.
Date of bottling:	March 2016
Alcohol:	12.6 %vol.
Acidity:	7.2 g/l
Residual sugar:	4.5 g/l
Tasting Notes:	Refreshing and lively, aromas of gooseberries and green apricots, hints of ripe peaches and passion fruit on the palate balanced with vital acidity through the bright finish.
Available from:	March 2016
Ready to drink:	2016 – 2023
Total production:	10,000 bottles / 835 cases of 12 bottles each