



Riesling Sunogeln Priorissa 2005

VARIETAL:	100% Riesling
QUALITY CATEGORY:	„PRIORISSA“: is the old name for the quality category of Kremstal DAC Reserve, created by the wine-association „Kremstaler“, which has to be made with grapes from a maturity of a minimum of 19° KMW. These especially precious wines can only be harvested in the best vintages.
Vineyard:	Sunogeln The vineyards are located in Krems Valley wine region, on a sunny south-facing slope near the village Stratzing.
SOIL:	gravel soil
AGE OF THE VINES:	10 years
HARVEST:	November 4, 2005
SUGAR CONTENT OF GRAPES:	20,3° KMW (kg sugar per 100 kg must)
YIELD PER HECTARE:	35 hectoliters
FERMENTATION:	temperature-controlled fermentation at 17 – 19°Celsius.
VINIFICATION:	100 % in stainless steel
BOTTLED ON:	April 5, 2006
ALCOHOL CONTENT:	13,5 % vol.
RESIDUAL SUGAR:	3,8 g grams per liter (dry)
ACIDITY:	7,2 grams per liter
TASTE:	bright yellow, ripe fruit of peach and apricot, cool and clear style, powerful and elegant; the great length is echoed by beautiful yellow peach flavors.