



2009 Riesling vom Schloss (Chateau)

From partly over 30 year old vineyards. Intense aromas of apricot, peach and rose blossoms; a wonderful interplay between minerally acidity, fruit and sweetness. This unique wine is the definition of finesse, with its mouth, impressive palate and a mineral character unmatched anywhere else in the Weinviertel. A wine to be enjoyed now, but can be stored for a long time.

Factsheet

- Variety / Blend: 100 % Rhinerlesling
- Vineyard: Steinbügel, Seefeld; 34-years-old-vines
- Soil: Icarious sedimentations soil
- Vintage: By hand in boxes end of september
- Grapes: 19°KMW (~21,5 Brix)
- Fruit procession: Partly destemmed, partial maceration on skins for 8 hours
- Fermentation: 30 days in stainless steel, up to 24°C
- Yeast: Indigenous yeast; Malolactic: no
- Aging: 1/2 in steel, 1/4 in big oak barrels, four months on fine lees without SO²
- Alcohol: 12,5 % vol; Total Acidity: 5,8g/l; Residual Sugar: 5,6 g/l
- Serving temperatur: 9 to 11°C
- Bottled: June 2010
- Food: Perfect aperitizer but also a good wine to combine with food especially to fish and white meat.
- Best to drink: 2010 - 2015
- Wine-description: Very open, with an attractive nose of rich fruit, apricots, peaches and citrus. On the spicy side with pure fruit, very fresh and zesty, long finish, promising.
- Press: Wine guide Andreas Larsson: His top pick of the category Riesling from Niederösterreich