

thom wachter

welschriesling 2015
„königsberg“



varietals: 100% welschriesling

wine region: südburgenland, burgenland, austria

vineyard/soil: the vines on the „ried königsberg“ are located at 350m above sea level and rooted in soils such as greenschist, dolomite and calc-schist, age of the vines 5-25 yrs, sustainable, no herbicides or pesticides

vinification: harvest and selection by hand, spontaneous fermentation in stainless steel, maturation on the yeast (sur lie) for 6 month, bottling with a coarse filtration

alcohol: 13,0%vol

acidity: 5,9 g/l

residual sugar: 1,1 g/l

tasting notes: deep yellow-green color, elegant fruit, spicy, hints of salty minerals, long finis

food pairing: seafood, lobster, mussels, grilled fish and vegetables

drinking temperature: appr 8°- 10° celsius

ready to drink: 2016-2019

total production: 1.500 bottles of 0,75 litre