



WINE DESCRIPTION

Riesling *Ried Gaisberg* 1^{ÖT}



Wine description

Schist and Gneiss! It is what gives distinction to GAISBERG and provides the 1er CRU vineyard with incomparable minerality. Year after year the site presents us with a complex Riesling with clear stone fruit aromas.

wine	Riesling GAISBERG 1 ^{ÖT}
grape variety	Riesling
vintage	2019
quality level	KAMPTAL DAC; 1er Cru

Vinification

maceration on skins, controlled fermentation with natural yeast, lees contact for 5 months

maturing	Stainless steel
must reading	19,0 °KMW
bottling	July 2020
alcohol in %vol	13,0
acidity in g/l	7,3
residual sugar in g/l	4,5

Tasting notes

deep yellow green, inviting peach fruit, delicate sweetness with a well balanced acidity, mineralic, quince, blood orange, on the palate powerful, juicy, elegant, delicate sweetness, lively acidity, yellow stone fruit and elegant minerality in the aftertaste

Drink Temperature	8-12°C
food	Asian cuisine, lobster, crab, fisch

Awards

Falstaff: 93 Points, A la Carte: 94 Points

About the Vineyard

The Zöbinger Gaisberg is the coolest part of the Gaisberg and is therefore an ideal place for elegant an minerality driven Rieslings. This southwest-facing vineyard is located in the southern foothills of the Manhartsberg mountain range. The soil consists mainly of non-calcareous, siliceous brown earth with a sandy, slightly silty consistency and a significant grit content. The bedrock is formed by mica schist and gneiss.

Country of origin	Austria
Wine growing region	Lower Austria
Wine growing Area	Kamptal
Vineyard	Zöbinger Gaisberg
Soil	Gneiss with a vertical mica-schist
Planting of the Vines	1975
Plantation Density	4500 vines/hectare
Harvesting	1st week of October by hand

