



Riesling *STRASS*



Wine description

This wine is the quintessence of a typical Riesling of the Kamptal. Its grapes mainly come from the top site Gaisberg. Minerality PUR!

wine	RR STRASS
grape variety	Riesling
vintage	2020
quality level	Kamptal DAC

Vinification

Handpicked, temperature controlled fermentation at 19° C with natural yeast, extended lees contact.

maturing	Stainless steel
must reading	18,5°KMW
bottling	March 2021
alcohol in %vol	12,5
acidity in g/l	7,3
residual sugar in g/l	3
closure	screw cap

Tasting notes

Minerality driven and clean, intense fruit expression, apricots, peaches supported by a great acidity. Compact body, very elegant, nice texture. Clean finish with hints of lemongrass. Lots of terroir!

Drink Temperature

8-10°C

Food

Fish, chicken, white meat, Asian kitchen.

Awards

Falstaff: 91 Points

About the Vineyard

The Riesling Strass reflects a cross selection of the major vineyards of our village. With the grapes coming mainly from Gaisberg the primary rock produces a dignified Riesling, who shows the great potential of its terroir.

Country of origin	Austria
Wine growing region	Lower Austria
Wine growing Area	Kamptal
Vineyard	STRASS
Soil	Mica shist,
Planting of the Vines	1985-2016
Plantation Density	4000 vines/hectare
Harvesting	October

