

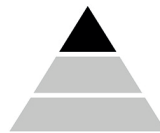


REITHMAIER



RIED GEBLING RIESLING 2022

13.0 % alcohol | dry | 7.5 g/l acidity



Kremstal - Single-vineyard wine

Soil: Weathered chalky conglomerate from the prehistoric River Traisen
Age of vines: 25 years
Yield: 35 hl/ha

VINIFICATION:

Selective hand-harvesting on 13 October, 6-hour maceration period, slow fermentation over four weeks in stainless steel tank at 20 °C, long development on the fine yeast until bottling in early May 2023

TASTING NOTES:

Delicate fresh fruit salad in the nose with fragrances of nectarines, orange peel and red peaches. Full of fine mineral tones at first, the zesty acid notes are touched off elegantly by the silky-smooth fruit flavours

FOOD PAIRINGS:

Freshwater fish and crayfish, scampi and other shellfish, pork or veal chops with chanterelle mushrooms, Asian food

Serving temperature: 8-9 °C
Maturity: 2023-2033
Bottle size: 750ml
EAN - code: 9120009399309

