

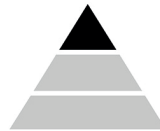


REITHMAIER



RIED GEBLING RIESLING 2021

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 19 October, 12-hour maceration period, slow fermentation over four weeks in stainless steel tank at 20 °C, long development on the fine yeast until bottling in May 2022

TASTING NOTES:

Classy, delicate and elegant nose, peaches, nectarines and quince with a touch of citrus and oranges, gentle, silky fruit and delicate spice on the palate – with acidity and mineral tones, this steep terraced vineyard Riesling is bursting with life

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: 2022-2032

Bottle size: 750ml

EAN - code: 9120009399309

