

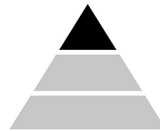


REITHMAIER



RIED STEINBAD ROTER VELTLINER 2021

13.0 % alcohol | dry | 5.8 g/l acidity



Single-vineyard wine

Soil: Loamy sand mixed with quartz-rich gravel
Age of vines: 10 years
Yield: 45 hl/ha

VINIFICATION:

Selectively hand-picked on 5 October, macerated for 6 hours, fermentation in stainless steel tank at 20 °C, long development on the fine yeast until bottling at the end of March 2022

TASTING NOTES:

Delicate aroma of brioche and almonds, herbal notes with a hint of caramel on the palate – a mineral-rich body makes this wine a perfect accompaniment for any meal

FOOD PAIRINGS:

Roast pork with crackling, cabbage strudel, rabbit, asparagus, fish in rich sauces, salted and smoked meat with dumplings, lights, cheese spaetzle – an ideal pairing for any meal

Serving temperature: 8-9 °C
Maturity: 2022-2028
Bottle size: 750ml
EAN - code: 9120009399316

