

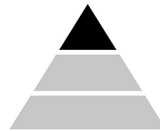


# REITHMAIER



## RIED GEBLING RIESLING 2023

13.5 % alcohol | dry | 7.0 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 17 October, 8-hour maceration period and slow pressing, fermentation in stainless steel tank at 20 °C, long development on the fine yeast until bottling in late May 2024

### 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: 2024-2035

Bottle size: 750ml

EAN - code: 9120009399309

