

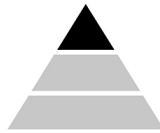


REITHMAIER



RIED STEINBAD ROTTER VELTLINER 2023

13.0 % alcohol | dry | 6 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 30 September, macerated for 6 hours, fermentation in stainless steel tank at 20 °C, long development on the fine yeast until bottling in March 2024

TASTING NOTES:

Beautifully balanced, with aromas of wild herbs and gentle spices on the palate. Rich mineral tones and understated elegance make this wine the perfect food companion

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: 2024-2030
Bottle size: 750ml
EAN - code: 9120009399316

