



Elegance and Finesse with vibrant acidity & pleasant minerality

Region:	Niederösterreich (Weinviertel)	
Grape variety:	Riesling	
Vintage:	2017	
Vineyard:	loess / sand, south-facing slope	
Vinification:	The Reserve is a selection of the best Riesling Grapes. They were selected in the very late autumn. The whole processing is very gently. Fermentation is steel tanks. Contact with fine yeast gives the wine another dimension. The result is a classy, elegant Wine with high Potential!	
Tasting notes:	<ul> <li>Brilliant, clear lemon yellow. On the nose, very varietal of ripe stone fruit, apples and mineral notes. Lively, brilliant acid structure, fruity sweetness, mineral and pure elegance on the palate. Pure Riesling! Highly elegant and long-lasting.</li> <li>Serve well chilled. An excellent accompaniment to the more sophisticated cuisine such as seafood dishes, fish, beef pot roast or roast duck and goose. Perfect for "solo" drinking</li> </ul>	
Alcohol content: Sugar residual: Total acidity:	13,5 % 12g/l 7,4	93 Points A LA CARTE

"....like a Symphony from Mozart..." Adi Schmid (formerly Steirereck, Wien)

