

# Riesling Reserve Ried Steiger

Terroir: Steiger/ humus, loam and crushed stone

Age of vines: 25 years

Date of harvest: 4th of November 2014

## Vinification:

The grapes get crushed before pressing and the juice ferments cooled in stainless steel tanks. After a long settling time to get harmony and balance, the wine got filtered and bottled in may 2015.

## Analysis:

alcohol: 13,0 % vol

acidity: 8,1 g/l

residual sugar: 2,1 g/l

dry extract: 31,5 g/l

## Notes:

Ripe and clear Riesling fruit, spicy, herb notes, beautiful acid, stone fruit, young but smooth already

## Recommended to:

All types of fish, cooked meat, chicken, chinese food

