

Riesling Ried Steiger 2014

Terroir: Steiger/ humus, loam, crushed stone

Age of vines: 20 years

Date of harvest: 14th of October 2014

Vinification:

The grapes get crushed before pressing and the juice ferments cooled in stainless steel tanks. After 4 weeks on the lees and filtering the wine got bottled in spring 2014.

Analysis:

alcohol: 12,0 % vol

acidity: 9,2 g/l

residual sugar: 6,1 g/l

dry extrakt: 24,4 g/l

Notes:

Nuances of stone fruit, juicy and kompact, mineralic core, well balanced acid, good aging potential

Recommended to:

fish, green salad, pizza, chicken, pasta, beef, goat cheese

