

## Ried **Steinmassl** $1^{\circ}$ 2016 Langenlois Kamptal<sup>DAC</sup> Riesling

## Vineyard

Origin: Kamptal Quality grade: Kamptal DAC Site: Langenlois Steinmassl Classification: ÖTW "Erste Lage"

Grape variety: Riesling 300 - 340 m Elevation:

South-, South- Eastern Exposure: Soil composition: gneiss, sea sediments (clay) Climate: pannonian, continental

Training method: Guyot Age of vines: 15 - 55 years

Density of plants: 3.000 - 5.000 vines / ha Yield per hectare: 30 hl / ha

biological-dynamic, according to "respekt BIODYN" Cultivation method:

Cellar

Harvest: selective harvest by hand in 20 kg crates middle of October

Maceration time: 12 - 24 hours

Spontaneous fermentation, 50% in stainless steel tanks & Fermentation:

50% in used oak barrels, 4 - 6 weeks by 22° in stainless steel tanks on full lees for 6 months,

Aging:

on fine lees for 4 months

Bottling: September 2017

Wine

Vintage: Wine, that convinces - the vintage 2016

The weather in 2016 kept us under stress for a long time and it remained suspenseful until the end. Due to the mild winter, the vegetation started very early, which led to a bud break as early as middle of April. In the last week of April, however, there was a cold air burst with late frost. The result was a severe frost damage in Langenlois and Gumpoldskirchen. The late spring and the summer months were characterized by a sultry climate with a lot of rainfall and few heat periods. Biologically working winemakers were therefore extremely eager to achieve a proper canopy management. The unusually warm, sunny and dry September finally led to a satisfying finish with excellent maturity of the grapes. The cooler nights at the end of the month induced an optimal development of the aroma. Due to the mild weather, there was no pressure during harvest. The result were grapes with perfect maturity and nutrient supply. The work in the cellar ran smoothly. Healthy grapes with moderate sugar content produced clear, medium-bodied wines with beautiful

varietal and regional typicity.

Tasting: Bright yellow. Fine puristic nose, fresh stonefruit notes. Lots of finesse, very

poised, a SteinmassI as from the picture book. Opens with air contact, crisp acidity, enticing fruit on the palate, powerful and at the same time balanced up to the long-lasting finish. A fascinating example of a light-bodied, finegrained Riesling whose power is more like that of a sinewy athletic than a

massive weightlifter.

2019 - 2036 Maturation potential: Food recommendation: pairing: turbot on risotto

12 - 14°C Serving temperature: Decant: 2 hours Vegan: ves

**Data** 

Alcohol: 12,5% vol Residual sugar: 1,3 g/l Acidity: 6,3 g/l Must weight: 96.9° Oechsle

9120009728994 | 9120009729014 | 9120009729021 EAN Code:

Available in: 0,75 | | 1,5 | | 3 |

Control: by Lacon

wine made with organic grapes | AT-BIO-402 **BIO Status:** 

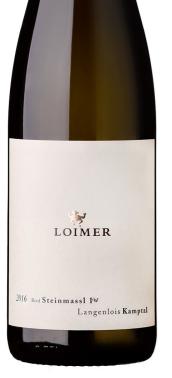
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