

# 1<sup>GW</sup> Ried Loiserberg Riesling 2021



## Vineyard

Origin:	Kamptal
Designation:	Kamptal DAC
Site:	Langenlois Ried Loiserberg   Elevation 350 – 390 m
Grape variety:	Riesling
Soil composition:	mica slate
Climate:	pannonian, continental
Training method:	Lenz Moser, Guyot
Age of vines:	10 - 50 years
Density of plants:	5000 – 7.000 vines / ha
Yield ha:	35 hl / ha
Cultivation method:	biological-dynamic, according to respekt BIODYN

## Vintage

In the first months, we were accompanied by very dry, cool weather. This slowed down the bud break process, which in turn spared us the consequences of a late frost. In June, we enjoyed some hot days, though the summer overall was rather volatile with a number of thunderstorms. After such a mixed summer, the autumn was absolutely beautiful and showed its best side. Wonderful harvest conditions and healthy grapes gave us a picture-perfect vintage. On October 23rd, we completed our harvest with joyful anticipation of a very promising 2021 vintage.

## Cellar

Harvest:	selective harvest by hand in 20 kg crates by mid of October 2021
Maceration time:	whole cluster pressing
Fermentation:	spontaneous fermentation in stainless steel tanks by 20° to 22° C for 4-6 weeks
Aging:	in stainless steel tanks on full lees for 6 months, on fine lees for further 4 months
Bottling:	end of August 2022

## Tasting

Greenish yellow hue and robust tears. First are aromas of dried peach slices and clove; with more air come nectarine and soft daisy scents. Wonderfully juicy palate with a sweet peach tone and a hint of lime syrup; delicate extract sweetness and a lively play between the sweetness and acidity interwoven with fine saltiness. Substantially smooth, creamy texture aided by the low alcohol. A Riesling that has punch, length and beautiful depth. (tasted by wine academic Johannes Fiala)

## Recommended with

Fried fish

Maturation potential:	2023-2033
Vegan:	Yes



Alcohol: **12,5 %**

Residual sugar: **5,8 g/l**

Acidity: **6,4 g/l**

Total SO<sub>2</sub>: **65 mg/l**

