

# 1<sup>ÖW</sup> Ried Loiserberg Riesling 2022



## 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

Challenging and very different from the rest of Europe. The Kamptal was like an island of rain in a very dry 2022. After an exceptionally dry winter, the long-anticipated rain finally came in mid-April. In fact, by the time the harvest began, we already had as much rain in six months as there is normally during an entire year.

However, the distribution was not always favourable. There were losses due to peronospora, especially with Grüner Veltliner. But as is often the case in such difficult years, the variety fortunately repaid with very good grape quality, thanks to the "natural" thinning out due to powdery mildew. August was dry, which brought excellent ripeness, though rain in September imposed yet another challenge at the beginning of the harvest.

## Cellar

Harvest:	selective harvest by hand in 20 kg crates on 29th September, 1st October, 13th October 2022
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:	30th August 2023



## Tasting

Yellow hue with a greenish tint. Oily-textured tears. The nose releases fine scents of stone fruit and even fruitcake with vanilla sugar; with some air comes a ripe apricot aroma. On the palate is a lively sweet & sour acidity play – with the acidity showing tightness and tension. The spicy and salty notes blend in with the clear-as-a-bell fruit tones, apricot compote, lime jelly, lemon sorbet and a hint of marjoram. Gorgeous concentration and length. An archetypal Riesling. (tasted by wine academic Johannes Fiala)

## Recommended with

fish dishes; sautéed shrimp

Maturation potential:	2024-2034
Vegan:	Yes

Alcohol: **12,5 %**

Residual sugar: **4,7 g/l**

Acidity: **5,6 g/l**

Total SO<sub>2</sub>: **73 mg/l**