

Wine: Riesling Hollerin Smaragd 2006:

VINEYARD:

Location: Dürnstein

Climate: Eastern pannonian aistreams meet Atlantic influences from the west.

Altitude: 300 m

Exposition: south faced terraces

Soil type: purist primitive-rock soil with a high portion of granite and sand

Varieties: 100% Riesling

Age of vines: 10 – 30 years

Yield: 4000/ha

Harvesting: by hand

VINIFICATION:

Destemming: Yes

Pre-fermentation maceration: Yes

Yeast: Natural Yeast

Fermentation: stainless steel

Ageing: in stainless steel and oak casks for 5 month

TECHNICAL INFORMATION:

Alcohol: 13,5%

Residual sugar: 6,5g/l

Acidity: 6,0g/l