

Wine: Riesling Kellerberg Smaragd 2006:



VINEYARD:

Location: Dürnstein

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

Altitude: 350 m

Exposition: south-east faced, very steep terraces

Soil type: purist primitive-rock soil

Varieties: 100% Riesling

Age of vines: 15 - 45 years

Yield: 3500/ha

Harvesting: by hand

VINIFICATION:

Destemming: Yes

Pre-fermentation maceration: Yes

Yeast: Natural Yeast

Fermentation: stainless steel

Ageing: in oak casks for 6 month

TECHNICAL INFORMATION:

Alcohol: 14,5%

Residual sugar: 7,0g/l

Acidity: 6,0g/l