

**Wine: Riesling Oberhauser Smaragd 2006:**



**VINEYARD:**

**Location:** Oberloiben

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

**Altitude:** 270 m

**Exposition:** a flat site in the Loibner Basin

**Soil type:** washed-away terrace rock mingles with brown earth and Danube sand with a high portion of gravel.

**Varieties:** 100% Riesling

**Age of vines:** 10 - 30 years

**Yield:** 4500/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:** 13,0%

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

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