

## Riesling 2022

**Grape:** Riesling  
**Soil composition:** loamy loess  
**Altitude:** 600 ft  
**Exposure:** north-east  
**Average age of vines:** between 20 and 30 years  
**Farming practice:** sustainable

**Wine production:**  
 harvest time: beginning of October  
 fermentation: in steel tanks at max. 18°C

**Alcoholic content:** 12 % vol.  
**Acidity:** 7,5 g/l  
**Residual sugar:** 4,7 g/l  
**Potential:** 2022-2025

**Tasting notes:**  
**Color:** clear bright yellow  
**Nose:** fresh, fruity, Apricot, Peach, white currant  
**Aroma:** fruity, light, Pleasantly mild acidity, floral, Apricot, Stone fruits

**Food pairing:** quince, duck liver terrine, calf, mashed pumpkins, light and fresh food

**Best temperature to drink:** 49-52°F



### WINERY Paul-D

Mitterstockstall, Wagram, Austria  
[paul@paul-d.at](mailto:paul@paul-d.at)

Wine-maker: Paul Direder  
Size of winery: 35ha

Region: Wagram – Lower Austria  
Geography: north/west of Vienna  
Climate: continental/pannonian  
Soil: loam and loess