



Riesling 2019

*grape: Riesling
soil composition: loamy loess
elevation: 180m
exposure: north-east
average age of wines:
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: 13 % vol.
total acidity: 5,9 g/l
residual sugar: 1 g/l
potential: 2019-2022*

tasting notes:

*look: clear, bright, light
yellow
smell: fruity, elegant,
apricot, slight spice
taste: citrus fruit, stone fruit,
slight acidity, spicy, aromatic*

*food pairing: quince, duck
liver terrine, calf, mashed
pumpkins*

*Ideal temprature to drink:
7°C*



PAUL D.

Mitterstockstall. Wagram. Austria

www.paul-d.at

paul@paul-d.at

wine-maker: Paul Direder

size: 26 ha

total annnual production: 80.000 bottles

*grape varieties: 70% Grüner Veltliner, 20%
Zweigelt, 5% Müller Thurgau, 2% Riesling, 1%
Muskateller, 1% Frühroter Veltliner, 1% Roter
Veltliner*

region: Wagram - Austria

geography: north of Vienna

climate: continental/pannonian

soil: loamy loess

kwselection.com



"Fine Wines from Austria" | www.kwselection.com | kwittauer@gmail.com

Klaus Wittauer
703-624-6628

kwittauer@gmail.com

www.kwselection.com

UPC:
787263310878

Bottle/case:12
Cases/layer:12
Cases/palett:60