

## Riesling 2021

**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:** 7,2 g/l  
**Residual sugar:** 4 g/l  
**Potential:** 2021-2025

**Tasting notes:**  
*Color: clear, yellow-green*  
*Aroma: fruity, elegant, white peach, honey*  
*Taste: citrus fruit, apricot, slight acidity, fresh,*

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

**Best temperature to drink:** 40-50°F



In transition  
to  
organically  
certified

**WINERY Paul-D**  
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*Wine-maker: Paul Direder*  
*Size of winery: 30ha*

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