

Riesling 2023

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: 6,1 g/l

Residual sugar: 4,6 g/l

Potential: 2024-2026

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



Mitterstockstall. Wagram. Austria

paul@paul-d.at

Wine-maker: Paul Direder

Size of winery: 35ha

Region: Wagram - Austria

Geography: north/west of Vienna

Climate: continental/Pannonian

Soil: loam and loess



Klaus Wittauer
703-624-6628
kwittauer@gmail.com
www.kwselection.com

UPC: 7 87263 31087 8

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

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