



# Weingut Paul D.

- **Riesling  
2024**

- *variety: 100% Riesling  
soil : loamy loess  
elevation: 200 meters  
exposure: north-east  
age of vines: between 20 and 30  
years  
Farming practice: sustainable*

*harvest time: beginning of October  
fermentation: was fermented and  
aged in temperature controlled  
stainless steel tanks*

*Alcoholic content: 12,50% vol.*

*Acidity: 4,1 g/l*

*Residual sugar: 5,7 g/l*

*Potential: 2024-2026*

*tasting notes:*

*Color: bright yellow*

*Nose: fresh, fruity, Apricot, Peach,  
white currant.*

*Taste: fruity, light, Pleasantly mild  
acidity, floral, Apricot, Stone fruits.*

*Food pairing:*

- *Quince, duck liver terrine, calf,  
mashed pumpkins, Seafood*

*ideal temperature to drink: 49-52°F*

- *Vegan wine*



Weingut Paul D.  
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size: 30 acre  
established in : 1849  
region: Mitterstockstall, Wagram  
geography: 60km north/west of  
vienna  
climate: continental/pannonian  
soil: loam and loess



AUSTRIAN WINE 



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UPC: 7 87263 31087 8

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

# Weingut Paul D.



*Ried Schlossberg*



*Grüner Veltliner*



*Loess Soil*