

Riesling Ried Heiligenstein Große Reserve 2015

varietals: 100 % Riesling

farming practice: sustainable Austria

vineyard: The Heiligenstein is one of the best locations in Europe for most wine lovers. The steep terraces – mostly desert sandstone and volcanic shale – lead to powerful, mineralic and incredible wines with a great aging potential and fine nuances of white stone fruits. The interplay between hot temperatures during the day and cool nights gives the grapes a lively acidity. The microclimate promotes flavors, which are characteristic for the noble Riesling grape.

category „Große Reserve“: The grapes for the sparkling wines of the category „Große Reserve“ must be harvested and pressed in a single municipality. They also have to be harvested by hand. Further the sparkling wine must be produced according to the traditional method of bottle fermentation. A maturation period of at least thirty months on the lees is prescribed.

traditional bottle fermentation: The basewine for this Riesling sparkling was aged in a large neutral, acacia wood barrel. After the second fermentation the raw sparkling wine was left on the yeast for about 30 months to achieve a subtle creaminess and fine mousseaux.

alcoholic content: 13,5 %vol.

total acidity: 4,3 g/l

residual sugar: 7,3 g/l

tasting notes

Powerful, mineral precision structure reminiscent of white stone fruits. The interplay between hot temperatures during the day and cool nights gives the grapes a lively acidity. The microclimate promotes flavors, which are characteristic for the noble Riesling grape. With our unique Riesling from the Heiligenstein, we have refined an incomparable, special sparkling wine!

ideal temperature to drink:

Vegan Wine



WINERY STEINGER

Langenlois. Kamptal. Austria.

www.weingut-steinger.at

office@weingut-steinger.at

wine-maker: Karl und Peter Steinger

size: 135 acres

grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc. 5% Muskateller

region: Langenlois, Kamptal, Austria

geography: 70 km in the north from vienna

climate: continental/pannonian

soil: loess and clay