

Riesling Federspiel Kirnberg

Terroir: Kirnberg / primary rock, weathering stone

Age of Vines: 25 years

Harvest date: 21st and 22nd of October 2013

Vinification:

The grapes get crushed before pressing and the juice ferments cooled in stainless steel tanks. After 4 weeks on the lees and filtering the wine got bottled in spring 2014.

Category:

This classic dry wine is distinguished by a strong, nuance-rich character. Federspiel® wines feature a must weight of at least 17° KMW and an alcohol content of between 11.5% and 12.5% by volume. The name Federspiel refers back to the times of falconry, when this favourite form of noble hunting was practiced in the Wachau.

Analysis:

alcohol: 12,5 % vol

acidity: 7,8 g/l

residual sugar: 3,5 g/l

extract: 23,5 g/l

Notes:

great nose of peach and apricots, well balanced, good structur, yellow tropical fruit, sweet touch in the end,

Recommended to:

fish, salad, soup, pizza, chicken, pasta, goat cheese, beef

