

Riesling Federspiel Steiger

Terroir: Steiger/ humus, loam, crushed stone

Age of vines: 20 years

Date of harvest: 23rd and 24th 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: 12,6 % vol

acidity: 7,8 g/l

residual sugar: 3,0 g/l

dry extrakt: 25,3 g/l

Notes:

Nuances of stone fruit, juicy and kompact, mineralic core, well balanced acid, good aging potential

Recommended to:

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

