

# Riesling Smaragd Steiger

Terroir: Steiger/ humus, loam and crushed stone

Age of vines: 25 years

Date of harvest: 2nd of November 2013

## Vinification:

The grapes get crushed before pressing and the juice ferments cooled in stainless steel tanks. After a long settling time to get harmony and balance, the wine got filtered and bottled in may 2014.

## Category:

Smaragd is the name for the best, most treasured wines from the Vinea Wachau-members. The alcohol content of these wines begin at 12.5% by volume. This, along with the highest grape ripeness and natural concentration are what make this world-class designation possible. Emerald-coloured Idex lizards – also known as Smaragd - are at home in the terraced vineyards of the Wachau. On bright, sunny days, their beauty is highlighted dramatically as they bask in the gleaming sun next to the grapevines – the perfect symbol for the absolute top Wachau wines with full physiological ripeness.

## Analysis:

alcohol: 13,5 % vol

acidity: 8,0 g/l

residual sugar: 2,0 g/l

dry extract: 26,6 g/l

## Notes:

Ripe and clear Riesling fruit, spicy, herb notes, beautiful acid, stone fruit, young but smooth already

Recommended to: All types of fish, cooked meat, chicken, chinese food

