



WIENER RIESLING 2018



Vintage: After a long and very cold winter, especially in the finals, an extreme rise in temperature followed within a short time with very fast budding of the vines and unusually high spring temperatures up to 30 degrees. This was followed by one of the earliest vine blossoms of all times, which in some vineyards was completed by the end of May. Extensive rainfall in June brought the vineyards well supplied into a hot and increasingly dry summer. Already towards the end of July the first berries became soft and the discoloration of the red varieties began, an unmistakable sign that we had to expect a particularly early harvest. In fact, this started unusually early. The first grapes for the base wines were harvested on August 20th, but also Chardonnays and Pinot Noirs for the prestigious Select and Grand Select were soon to be harvested. The decisions about the time of harvest were certainly very important in this vintage and from vineyard to vineyard very individual. Also our excellent equipment with cooling technology in the entire winery area was essential for the 2018 harvest. The vintage 2018 is characterized by very fine, well-balanced and juicy-drinking white wines and particularly well-structured deep-dark, spicy-fruity red wines, in all cases with very high storage potential. Exceptional maturity and flawless health of the grapes speak for an above-average vintage.

Soil: The grapes for the Wiener Riesling are grown in the vineyards of the Wiener Bisamberg (65%) and the Nussberg (35%). The Bisamberg soil is comprised of light, sandy loess over massive limestone, and the Nussberg consists mainly of weathered shell-limestone – also over massive limestone. An open, apricot-toned character defines the Bisamberg, while the Nussberg tends to exude mineral and peach flavours.

Vineyard and Cellar: The grapes come exclusively from vineyards that have been farmed according to biodynamic guidelines since 2008. After being harvested meticulously by hand, and then undergoing another careful selection through a fully automatic grape-sorter, the grapes from each parcel for the Wiener Riesling underwent a 5-hour maceration period and were then carefully pressed. The pre-clarified must was cooled in stainless steel tanks and, with spontaneous yeasts, fermented and matured to emphasize the fragrant character as much as possible as well as underscore the terroir notes. After ageing on the fine lees for a moderate length of time, the individual parts were blended together and bottled in March.

Tasting Notes: The Wiener Riesling is intense and concentrated on the nose but also fresh, pure and citrusy. On the palate this is pure and elegant, finessed and balanced dry Riesling full of tension. It also is ideal for pairing with spicy Asian cuisine.

Wine Data: Alc. 12.5%; Acidity 6,4 g/l; Residual sugar 3,8 g/l.