



WIENER RIESLING 2019



Vintage: After the earliest harvest of all time last year, the harvest in 2019 took place at the usual time again. The weather was at its best and the harvest could take place in peace. 2019 was a very warm year with some dry periods and ensured good grape ripeness. The cool nights in autumn brought the necessary fruitiness and acidity. It was above average mild and dry in the first months of the year. The vine flowered about 10 days later than usual. This was followed by the hottest and driest June ever. Heat waves and severe thunderstorms shaped the summer months of 2019, but luckily we were spared hail damage. Due to the good conditions and weather conditions, we finished the harvest in mid-October. We were able to record excellent qualities in a slightly smaller amount than last year. The wines that we could have expected are fine, typical of the variety and with integrated acidity, as well as good drinkability.

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. 14,0%; Acidity 6,4 g/l; Residual sugar 1,7 g/l.