



Ried Rosengartel 1ÖTW Riesling 2019

Vintage: A rather mild winter turned into a normal spring, which corresponds to the long-term average. The bloom was a little earlier than usual and with very nice weather it passed quite quickly. Summer was on the warmer side, but there was regular rainfall, which contributed very well to the supply of the vines. These rains kept cooling off, which made the summer not as hot as it felt. In the second week of September, the harvest began with the earlier varieties and the lighter wines, and it quickly became clear to us that the quantities would be less than expected, but the qualities well above average. The acid values were also much higher than feared and this led to a wonderfully aromatic vintage with a lot of liveliness and finesse, which seamlessly connects to the long line of great "9s".

Soil: The Nussberg has always been the most famous vineyard in Vienna, and the Rosengartel is located right in its center. This piece of fillet of the Nussberg is planted with ancient Riesling sticks, among other things, which produce a particularly mineral and multi-faceted Riesling and thus express the terroir of Vienna's Nussberg in an excellent manner. The soil here mainly consists of extremely lime-rich weathering of limestone and sandstone with a medium proportion of clay.

Vineyard and Cellar: After careful grape selection by hand picking in the last days of October and a careful sorting out of botrytis, the healthy grapes were gently rubbed and after about 5 hours of maceration at very cool temperatures carefully pressed with a pneumatic press. The fermentation with naturally occurring yeasts took place 100% in the steel tank. After a few months of storage of the finished wine on the lees, it was bottled in June 2020.

Tasting Notes: Fine floral honey on the nose, nuances of yellow tropical fruit, smoky mineral touch, fine peach fruit in the aftertaste. Substantial, elegant, fine stone fruit nuances, fine acid curve, salty touch. A fine and multifaceted wine with great aging potential.

Wine Data: Alc. 13,5%; Acidity 6,1 g/l; Residual sugar 2,2 g/l.