



2018

## R I E S L I N G

Spätlese sweet

alcohol: 10,5% Vol.  
residual sugar: 58g/l  
acidity: 7g/l  
screw-cap

### SOIL & VINEYARD

black earth  
Lüss. planted in 1989

### PRODUCTION

harvested in mid-October. short skin contact. then pressing. temperature controlled cool fermentation. aged in stainless steel

### CHARACTER

apricots, nectarine and citrus fruits sashay over the glass. discreet exotic fruits and white blossoms do like the icing on the cake. the expressive finish sets the synapses to dancing. saltiness from 'Zickböden' meets juicy acidity. goes perfect with leek-roquefort-tart. or you'd like to enjoy it with bread-and-apple-pie (the so called Scheiterhaufen in Austria)

This wine is storable for many years.

feel the soils of Seewinkel.