

FELS Riesling, Klassik 2023

Country of origin: Austria Growing area: Wagram Village: Fels am Wagram

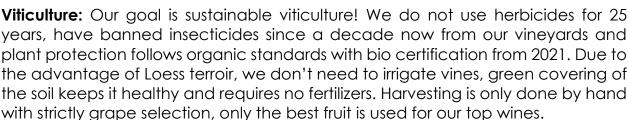




Appellation: First terraces on the foot of the Wagram hillside,

altitude 200-220m

Type of soil: Red gravel soil with some cover of Loess, a former riverbed of Danube River.



Winemaking: We use only healthy grapes without any Botrytis. After crop is arriving at the winery, we do just gentle crushing and around 3-4 hours skin contact before pressing by pneumatic press. The fresh juice can settle then the sediments for about 12 hours, only the clear juice is going to the cellar for fermentation with partly natural or cultivated yeast in temperature controlled stainless steel tanks. Racked and filtered within 3-4 months to provide fresh and fruity character, bottling time from January onwards.

Analysis: Alcohol 13.0% vol. res. sugar 2.8 g/l acidity 6.1 g/l

Tasting notes: Fine harmony in the nose: stone fruit with a lot of peach and some fresh apricot; elegant complexity of fruit with light herbs and spice on the palate, some almost stony hints, typical for this variety.

Ageing potential: Enjoy fresh, within about 3 years.

