



A-3481 FELS AM WAGRAM  
Ö S T E R R E I C H  
T<sup>EL</sup> +43(0)2738/2240 F<sup>AX</sup> DW-17  
OFFICE@WEINGUT-LETH.AT  
WWW.WEINGUT-LETH.AT

## Ried Brunnthäl 1<sup>er</sup> Riesling 2020

**Country of origin:** Austria

**Growing area:** Wagram

**Village:** Fels am Wagram



**ERSTE LAGE** **Appellation:** Brunnthäl is situated on the top of the hillside, strictly south faced on around 300 m altitude. Huge swing between day and night temperatures provides intense fruit aromas.



**Type of soil:** pure Loess, rich in limestone

**Age of the vineyard:** over 50 years

**Viticulture:** Our goal is sustainable viticulture! We do not use herbicides since 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards leading to bio certification from 2021. Due to the advantage of Loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

**Winemaking:** With more than 50 years of age, this Riesling vineyard is a kind of "Methuselah" and a gem in our portfolio. Those extra small but highly concentrated grapes of natural low yield are destemmed and then kept cool for around 12 hours before being gently pressed. After juice sedimentation the alcoholic fermentation takes place in a stainless steel tank with spontaneous yeast. To develop a maximum of complexity and finesse we keep the wine on the fine lees in a large acacia barrel until bottling time in August.

**Analysis:** Alcohol 13% vol. res. sugar 4.7 g/l acidity 7.6 g/l

**Tasting notes:** Distinct and fine aromas of ripe vineyard peach, dried apricot and candied orange zest. Extract sweetness is elegantly balanced with juicy acid, full bodied and concentrated, with dark and salty minerals. Some blossom honey and tropical fruit join in on the very long finish. Will benefit from bottle maturation.

**Ageing potential:** starts to open from the second year, best from 3 to 10 years

