

# Ried Schillingsberg

## Riesling 2025

### Origin

Wine region: Wagram  
Village: Fels am Wagram  
Appellation: Schillingsberg

### Vineyard & Soil

Schillingsberg marks the first terrace that once formed the shoreline of the ancient Danube along the northern edge of the Tullnerfeld. The soils consist primarily of conglomerate gravel along the Wagram escarpment, partially covered by a thin layer of loess. They are typically characterized by a very high iron content, giving the gravel its distinctive reddish colour.

### Vinification

Only hand-selected, botrytis-free grapes from the final harvest pass are used for this wine. The lightly crushed grapes are pressed immediately to avoid excessive tannin extraction and to preserve the wine's purity of fruit and character. The juice is clarified by sedimentation and undergoes a very slow fermentation with indigenous yeasts in large oak casks, followed by a further 3–4 months of maturation on the fine lees in the same vessel.



### Tasting Notes

Very ripe stone fruit appearance, with hints of herbs and spices, mineral background. Sensual and seductive on the palate, fruity and rich, salty minerality is highlighting the terroir feeling, represents its type excellent.

### Analytics

Alcohol: 12,5 % Vol.  
Residual sugar: 5,0 g/l  
Acidity: 7,0 g/l  
Energy: 74 kcal/312 kJ

Ingredients and nutritional value:



### Recommendation

Best enjoyed after at least one year of bottle ageing, with the potential to develop gracefully for 5–10 years or more. An excellent companion to freshwater fish, including smoked preparations. Many dishes from Asian cuisine also form harmonious pairings with Riesling.



Weingut Leth  
Kirchengasse 6  
3481 Fels am Wagram

