



Riesling Loiserberg

Auslese 2013

This auslese features lush stone fruit notes with a great abundance of flavors. On the palate it is compact with a touch of botrytis, a very long finish, and much terroir - impressive potential for the future.

The Loiserberg Single Vineyard

The Loiserberg is a south-to-southeast facing site with crystalline rocky soil (Gföhler gneiss) with an especially thin humus layer, providing the vines a very sparse base, so that the roots have to penetrate deep into the bedrock to obtain the necessary nutrients.

The Loiserberg is the westernmost uprising in the direction of the Waldviertel and therefore enjoys a very special microclimate. While its sun-exposed terraces are known as hotspots, here the vines are simultaneously and continuously bathed in cool winds from the rawer Waldviertel. This mix of warm and cool air is particularly helpful for the manifestation of aromatics.

The Making of the Wine

The overripe and slightly shrunken berries were manually and very selectively harvested in late October at 24° KMW, and brought to the press house carefully in small crates. Here the grape clusters were gently pressed at low pressure. The wine was subsequently fermented and slowly at cool temperatures in stainless steel tanks, so the as much of the aromas and flavors as possible were retained.

Food pairing

This wine is a wonderful complement to pastry and desserts.

J **FACTS**

Grape variety: 100% Riesling

Site: Loiserberg

Soil: thin layers of humus over primary rock (Gföhler gneiss)

ABV: 10% Vol

Ac: 9.8‰

RS: 104 g/l

Ageing potential: 2030

