



Ried Loiserberg ^{1^{er}} Riesling 2019

Kamptal DAC, Erste Lage

In our vineyards in the south-western part of the Langenlois Loiserberg, Riesling vines are rooted in mineral mica-slate soils. Grapes harvested by hand have been carefully transformed into wine and aged in large wooden barrels in our 700-year-old natural cellar.

The steep and meager terraces of the Ried Loiserberg in Langenlois provide perfect conditions for this dense and mineral Riesling with aromatic depth and finesse.

Ried Loiserberg

The vineyard, which is situated on the south to southwest side, is laid out in terraces, reaches up to 380 m above sea level and is one of our highest sites. The vines are deeply rooted in crystalline mica schist. The Loiserberg is the most westerly elevation in Langenlois towards the Waldviertel region and therefore enjoys a very special microclimate. Even on warm summer days, the vines here are surrounded by cooler winds from the rougher Waldviertel region, which gives the wines a ripe acid structure, cool elegance and lightness.

Making of the wine

The grapes were harvested selectively by hand. The mash was then macerated for several hours to extract the deep aromas from the berries. The naturally sedimented must was then fermented in 2000-litre wooden barrels made from local oak with natural yeasts. We want to intervene in the winemaking process as little as possible and give the wines time to develop as freely as possible. Through this long maturation on the full lees the wine found its inner balance in spring and summer.

Recommendation

The distinct fruit particularly emphasises the delicacy of white meat such as poultry or veal and goes well with many fish dishes.

J **FACTS**

Variety: Riesling
Hand-picked grapes, organic
Ried Loiserberg, Langenlois, Erste Lage
Soil: mica schist
ABV: 13.0 % vol.
Ac: 7.4 ‰
RS: 3.7 g/l
Ageing potential: 2035+

