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Grape variety: Riesling
Soil: gneiss, primary rock
ABV: 12,5 %Vol.
Ac: 7,2 ‰
RS: 2,3 g/l
Ageing potential: 2028

Riesling Platin 2023

Our Riesling classic presents itself with elegant stylistics, mineral character with clear and delicate stone fruit nuances of peach and apricot; the noble grape variety in youthful expression.

Making of the wine

Only physiologically ripe and healthy grapes were selectively harvested by hand and carefully pressed with low pressure as whole bunches. Without any use of pumps, the must flows from the press house into the 700-year-old natural cellar and is slowly fermented in stainless steel tanks. This mainly enhances the delicate aromas and flavors. The wine then matures for some time on its fine lees, which again emphasized the complexity.

Vintage 2023

The year started off dry and cool. In April nature awakened with the first rainfall. Spring followed with constant changes of sun and clouds which delayed flowering. The hot, dry summer allowed the grapes to ripen harmoniously.

At the beginning of September we were delighted to start the sparkling wine harvest. However, we had to briefly hold our breaths when hailstorm hit us on September 13th. Our experienced harvest team removed the damaged grapes with their nimble fingers and the rest of the harvest went like clockwork. Today we look forward to the great vintage of 2023 with happy faces.

Recommendation

The Riesling Platin finds its ideal complement in modern, light cuisine, in the combination with spicy appetizers, fine vegetable dishes, fish or delicately seasoned, light meat such as chicken or veal.