TRAISENTAL

Riesling Terrassen Ried Sonnleithen
Traisental DAC

ZERTIFIZIERT 956198 NACHHALTIG AUSTRIA

byKarl.at

Variety:	Riesling
Origin:	Ried Sonnleithen, Traisental, Austria
Analysis:	trocken / dry Alk. 13,5% vol.
Quality:	Traisental DAC
Potential:	15 years
Site:	Ried Sonnleithen comprises long, terraced vineyards that face south, east and south-east. The rows of vines themselves are mostly oriented east to west. The Ried lies at an elevation of roughly 220 to 310 meters. The combination of loess and conglomerate in the substratum is particularly beneficial for Grüner Veltliner, as well as Riesling. For more information visit: https://www.austrianvineyards.com/201482/sonnleithen
Winemaking:	Selection of the best-positioned, fully ripe grapes, crushed, maceration period, gently pressed in a pneumatic press, temperature-controlled fermentation in stainless steel tanks. Afterward, aged in stainless steel tanks.
Tasting Notes:	Light green yellow, silver reflections. Ripe yellow tropical fruits, delicate hints of papaya, with blossom honey in the background, multi-faceted bouquet. Juicy, elegant, again nuances of ripe fruit, finesse-rich acidity, mineral and salty, shows good length and certain ageing potential.
Serving:	Serve chilled (11-13° C.), fits well with international as well as typical regional cuisine like home-made starters, carp, summer salads, mild-spicy cheese of lamb or goad cheese.
Rating:	Falstaff 93 Points

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