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Schillingsberg, Riesling, 2017

Country of origin: Austria
Growing area: Wagram
Village: Fels am Wagram



Appellation: First terraces on the foot of the Wagram hillside, on several places extremely steep, altitude 200-220m

Type of soil: The former riverbed and shore of the Danube provides very mineral red gravel soil with some cover of loess.

Age of the vineyard: around 25 years

Viticulture: Our goal is sustainable viticulture by using no herbicides since 25 years, no usage of insecticides since a couple of years. Plant protection against pests is reduced to the absolute minimum required. Due to the advantage of Loess terroir we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

Winemaking: We use only healthy grapes without any Botrytis harvested extremely late (first-second week of November). After destemming and skin contact for around 6-8 hours, pressing is done by pneumatic press. The juice can settle then for about 12 hours, only the clear juice is used for fermentation which is done by natural yeast in temperature controlled stainless steel tanks. Maturation on the lees in stainless-steel tanks to provide fruit character and freshness as well as ripeness and complexity. No filtration necessary in the cellar.

Analysis: Alcohol 13.5% Vol, res. sugar 4.7 g/l acidity 5.8 g/l

Tasting notes: Very ripe stone fruit appearance, with hints of herbs and spices, mineral background; sensual and seductive on the palate, fruity and rich, represents its type excellently.

Ageing potential: One year of bottle aging will help aromas developing, potential for 8-10 years.