

GRANBARREL

Riesling Ried Kurze Lissen 2017

dry

ORIGIN:

Weinviertel - Austria

Our vineyards are located around the Rochus chapel in Lower Austria near the border river, March, which brings fog in the vineyards. The climate is a pannonian micro climate. In the North and the West we are protected with an oak forest belt and in the South and East our region is open for hot continental winds.

Our wines are harmonious, expressive and have a female touch.

SOIL:

deep clay with a higher chalk rate

VINIFICATION:

This Riesling was vinified in a granite barrel. After fermentation the wine was put on its fine lee in this barrel for ten months, before it was gently bottled.

The specific characteristic of this new vinification method is, that the wine gets more surface through the rough structure of the granite. That causes a higher gas exchange, in other words, the wine can "breathe". That's the reason why the assets of the wine get extracted, which reflect the terroir. In this Riesling they are a fine-fruity aroma and a mature body next to balanced acidity

TASTING NOTES:

medium yellow-green colour, fruity notes of peaches and apricots, juicy with delicate herbal spice, mineral, stays compact on the palate next to a balanced acid structure and elegant aftertaste

ANALYSIS:

Alc: 12.5 % vol.

T.A.: 7.4 g/l

R.S.: 4.7 g/l