



WELSCHRIESLING 2022

Grape variety:	Welschriesling (Italian Riesling)
Average yield:	about 7.000 kg/ha
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. With its special micro-climate, the region gives ideal conditions for the grape variety Welschriesling.
Alcohol:	12.0 Vol. %
Residual sugar:	1.4 g/l
Acidity:	5.4 g/l
Finishing:	Fermentation in stainless steel vats at 16°C to 20°C, finish in stainless steel vats for 5 months
Closure:	Vino-Lok® Glass stoppers
Tasting notes:	Our Welschriesling shows a brilliant white gold colour with green reflexions. In the nose the wine seduces with spicy aromas of fresh yellow apples and citrus fruit. On the palate, it shows again fruity impressions of stone fruit and citrus paired with fine acidity. This wine is pure fun and the ideal summer wine.
Food recommendation:	Enjoy this wine to light salads, goat cheese and simply as an aperitif.
Serve this wine at:	12 – 14°C
Drink this wine from:	2023 – 2025

