



RENSKI RIZLING

2017

- ABV: **13,5 %**
- Acidity: **6,23 g/l**
- Residual sugar: **3,1 g/l**
- Drinking window: **2018 to 2023**
- Vine age: **45 years**
- Type of closure: **cork**
- Harvest date: **17.10.2017**
- Bottling date: **28.8.2018**
- Bottle sizes: **750 ml**



An aromatic interplay of apricot and dried pineapple on the nose. Left to breathe, additional aromas of candied citrus fruit and icing sugar develop. Crystal clear with an impact on the palate. Mediterranean accents through ripe yellow stone fruit with ethereal aromas of lemon balm. Elegant, easy-drinking finish. Long aging potential.

Thomas Schabl, Sommelier

Special features of the maturation process

The pressed grapes remain in the mash for 18 hours without being destemmed, which extracts pronounced tannins. After pressing, the juice is left to spontaneously ferment in used wooden barrels (300 l and 600 l), where it matures for twelve months. We use malolactic fermentation, which is extremely unusual for the maturation of a Riesling.



medium-sized leaves with coarse surface and hairy underside; small, dense, shouldered clusters



Leithakalk limestone and limy Opok clay marl



450 to 500 m above sea level



steep, south-facing slopes



18-hour maceration period (whole grape), spontaneous fermentation, six months in small, used wooden barrels, followed by six months' stabilisation in a steel tank, no finings added, unfiltered



goes with seafood, Mediterranean cuisine, salt-water fish