



RENSKI RIZLING

2018

ABV:	13.0 %
Acidity:	5.92 g/l
Residual sugar:	3.2 g/l
PH value:	3.29
Drinking window:	2019 to 2030
Vine age:	45 years
Type of closure:	cork
Harvest date:	5.10.2018
Bottling date:	30.7.2019
Bottle sizes:	750 ml



Štajerska Slovenija
Region
.....
Slovenija
Country

Tropical fruit and smoky spice. Honeydew melon and kumquat. Direct, with a blatant juiciness on the palate. The fine acidity ensures lightness and easy drinking. Peach and light extract sweetness supported by a salty, chalky body. Long, vibrant finish. Ageing potential!

Thomas Schabl, Diploma 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), where it matures for around one year. 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 clay marl (opok)



450 to 500 m above sea level



steep, south-facing slopes



18-hour maceration period (whole grape), spontaneous fermentation, ten months in small, used wooden barrels, no finings added, unfiltered



goes with seafood, mediterranean cuisine, salt-water fish



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, Diplom 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 clay marl (opok)



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