



# RENSKI RIZLING '19

ABV:	<b>12.5%</b>
Acidity:	<b>7.12 g/l</b>
Residual sugar:	<b>3.0 g/l</b>
PH value:	<b>3.19</b>
Drinking window:	<b>2021 to 2030</b>
Vine age:	<b>47 years</b>
Type of closure:	<b>cork</b>
Harvest date:	<b>19.10.2019</b>
Bottling date:	<b>24.2.2021</b>
Bottle sizes:	<b>750 ml</b>

Fragrant prelude. A bouquet of aromas of ripe apricot, camomile, dried pineapple. Hints of lemon and apple blossom and stone dust. Acidity unveils on the palate, typical of limestone soil. Long and intense variety of aromas, reminiscent of bitter orange and dried zest on the palate. Salty and rich in extract.

Mathias Riepl, certified sommelier

## Special features of the maturation process

The gently squeezed grapes, whole bunches with stems, remain on the press for 18 hours and extract distinct tannins. After pressing, the juice ferments spontaneously in a used wooden barrel (900 l), where it ages for approximately 1 year. We welcome malolactic fermentation, highly uncommon in Riesling.



**Štajerska Slovenija**  
region

.....  
**Slovenija**  
country



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



Leitha limestone and limy clay marl (opok)



450 to 500 m above sea level



steep, south-facing slopes



18-hour maceration period (whole bunch), spontaneous fermentation, twelve months in used 900 litre wooden barrels, followed by four months in a steel tank, unfinned, unfiltered



goes with seafood, Mediterranean cuisine, salt-water fish