

2021 Riesling Spätlese Steiermark

Alcohol 9,5 vol. %

Acidity 6,6 g/l

Residual sugar 69,1 g/l



Styria

The grapes for this wine are coming from the Ried Woracziczky in Leutschach. The Soil on this Ried is called Opok. Opok is the regional, common name for a typical Styrian soil: the marl soil, made of limestone marl. These are formerly muddy sea deposits into which rivers washed coarser material such as sand and gravel. Opok is a very dense subsoil that is difficult to work with.

Vintage 2021

This year began with a long winter with a lot of snow and rain. Because of the soil moisture, we had perfect conditions for the budding. Unfortunately, the weather in spring was very variable and so the bloom appeared at the end of April. Very high temperatures caused a poor fruit set. After the bloom we had cold phases so the growth was inhibited but a nice and warm summer helped the vines to regain the lost time. The grapes were nearly perfect with a nice fruitiness and good acidity. The harvest began in the third week of September and could be done unhurriedly and by plan. We had 1/3 less harvest but the quality was excellent for it! We are looking forward to a great vintage 2021 with a nice ripeness, a pronounced freshness and huge flavor variety.

Vinification

Grapes picked by hand. Whole cluster pressing.
Fermented in used 500l barrels.
6 months on the fine yeast.

Tasting note

A sweet wine with a lot of fruit and dens. Sweet quince and a hint of tops of spruces are making this wine exciting. You can find the fruit extract again on the palate. Full of finesse with wonderful acidity - this wine is very elegant and harmonious.

Drinking recommendation

Optimal drinking temperature: 10-12°C degrees
Very nice with Asian dishes and also with desserts like cream of curd with fruit sauce.

