

Winery Emmerich KNOLL

WINE

Wine name/ Variety	Riesling Pfaffenberg
Style	Kabinett
Viticulturist	Knoll family
Location	Kremstal
Elevation/ Altitude	280 - 350 m
Exposition	South
Soil type	Gneiss based primary rock
Vineyard's style	Warm climate, close to Loibenberg, but more minerality
Methods of training	modified Moser Training System
Density of planting	5'000 – 6'500 per hectare /1.40 – 1.80m row spacing
Average vine age of this vineyard	5 to 50 years, average 20 years
Yield restriction	the yield for our wines is set depending on growing conditions and variety and varies every year, legally max 9'000 kg/ ha
Harvesting	by hand rarely green harvest
Selective harvest/ sorting tables	yes / no sorting tables

VINIFICATION

Destemming, whole bunch, carbonic maceration, press type	no destemming, skin contact, no carbonic maceration, pneumatic press
Yeast	cultured and natural yeast
Fermentation vessel – size & material	cask and stainless steel tank from 500 to 5'000 litres depending on batch quantity
Fermentation – length & temperature	5- 10 days, 20 -22 degrees
Malolactic – when & where	no

ELEVAGE/ MATURATION

Lees ageing & batonnage 3 months, no bâtonnage

Racking – how often twice

BLENDING

no blending / single vineyard wines

FINISHING

Clarification/ Filtration filtration

Any bottle ageing before release 1 month

Closure natural cork

VINTAGE 2009

Analytics Alcohol 12,5 %

Acidity 6,6 g/l

Sugar 2,2 g/l

Production 3'300 bottles

Tasting note Inviting yellow tropical fruits, maracuja, citrus, mineralic. Fresh acidity, upper level of Kabinett, juicy, close-meshed, animating, racy food wine.