

Winery Emmerich KNOLL

WINE

Wine name/ Variety	Loibner Riesling
Style	Smaragd
Viticulturist	Knoll family
Location	Wachau/ Unter-Loiben
Elevation/ Altitude	220 - 240 m
Exposition	flat and foot of the mountain
Soil type	alluvial and sandy Löss
Vineyard's style	grapes from different vineyards
Methods of training	modified Moser Training System
Density of planting	3'500 - 4'000 per hectare / 2.40 – 2.80m row spacing
Average vine age of this vineyard	grapes from different vineyards
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, super hero press with ridiculous strength
Yeast	cultured and natural yeast
Fermentation vessel – size & material	cask and stainless steel tank from 500 to 3'000 litres depending on batch quantity
Fermentation – length & temperature	5- 15 days, 23 - 26 degrees
Malolactic – when & where	no

ELEVAGE/ MATURATION

Lees ageing & batonnage 6 - 8 months, no bâtonnage

Racking – how often twice

BLENDING

no blending

FINISHING

Clarification/ Filtration filtration

Any bottle ageing before release 1 month / release in September

Closure natural cork

VINTAGE 2009

Analytics Alcohol 13%
Acidity 6,9 g/l
Sugar 4,0 g/l

Production 3'000 bottles

Tasting note citrus fruit, orange peels, mineralic whiff. Fleet-footed, fresh, lemony, animating style, crisp finish.