

Winery Emmerich KNOLL

WINE

Wine name/ Variety	Riesling Ried Pfaffenberg Auslese 2015
Style	sweet
Viticulturist	Knoll family
Location	Kremstal
Elevation/ Altitude	280 – 350m
Exposition	south
Soil type	Gneiss based primary rock, partly top soil of Löss
Vineyard's style	warm climate, similar to Loibenberg, but more minerality
Methods of training	modified Moser Training System
Density of planting	5'000 – 6'500 per hectare / 1'30 – 1'80 m row spacing
Average vine age of this vineyard	10 to 50 years, average: 25 years
Yield restriction	our sweet wines happen to be depending on weather conditions, so the yield usually is very small, only from selected botrytised grapes.
Harvesting	by hand rarely green harvest
Selective harvest/ sorting tables	yes / no sorting tables

VINIFICATION

Destemming, whole bunch, carbonic maceration, press type	whole bunch pressing, pneumatic press
Yeast	cultured and natural yeast
Fermentation vessel – size & material	glass ballons and stainless steel tank from 50 to 500 liters depending on batch quantity
Fermentation – length & temperature	various length, 22 - 25 degrees
Malolactic – when & where	no

ELEVAGE/ MATURATION

Lees ageing & batonnage no bâtonnage

Racking – how often twice

BLENDING

no blending / single vineyard wines

FINISHING

Clarification/ Filtration filtration

Any bottle ageing before release 1 month / release in September

Closure natural cork

VINTAGE 2015

Analytics Alcohol 12,3 %

Acidity 7,2 g/l

Sugar 73 g/l

Falstaff 93 points