



STEINBERG RIESLING 2015

Vintage: After a mild winter there was a cold first spring period, followed by a warm May that brought us into an early flowering by beginning of June. The weather was changing a lot in those days from very hot to cold but the flowering passed by nicely and the grapes were growing fast in early summer. The summer itself was interspersed with extrem hot periods of always a few days with something between 35 and 40 degrees. Later there were periods with some rain getting more by the end of summer and even when it was very hot during the daytime, the nighttime was cold. The harvest starts in this year as early like never before: The beginn from the harvest was the 1. September and finished with the 13th of October before we had a lot of rain after the 13th of October. The wines 2015 present themselves very fresh and lively, very charming and absolutely not like a hot vintage.

Soil: The grapes for the Steinberg Riesling 2015 come from an old vineyard in Grinzing, right next to the famous Nussberg, facing south and overlooking beautifully the city of Vienna. The soil is comprised of limestone and a generous clay content with a very high content of chalk.

Vineyard and Cellar: Like all our vineyards also this one is treated the biodynamic way after the rules of Rudolph Steiner, the founder of biodynamic agriculture. After meticulous grape selection via hand-picking, the grapes for the Steinberg Riesling 2015 were macerated for about six hours before being carefully pressed to get as much of the Riesling Aromas as possible. The pre-clarified must underwent medium-cool fermentation with its indigenous yeast and maturation in steel tanks in order to accentuate the racy, fruity character as good as possible. Following a moderate amount of time on the fine lees, the wine was bottled without any fining and for that reason this wine is also vegan.

Tasting Notes: Elegant and mature aromas of peaches and apricotes, in the nose also some mango and pineapple. The palate is pure, with hints of pear again and a lot of stone fruit and it is still light and tasty, and exudes a vibrant acidity structure. This wine delivers pure pleasure with its mineralic and fresh character.

Wine Data: Alc. 13,5%; Acidity 6,2 g/l; Residual sugar 3,1 g/l