

## Winery Emmerich KNOLL

### WINE

<b>Wine name/ Variety</b>	Riesling Kellerberg
<b>Style</b>	Smaragd
<b>Viticulturist</b>	Knoll family
<b>Location</b>	Wachau/ Dürnstein
<b>Elevation/ Altitude</b>	250 - 350 m
<b>Exposition</b>	South – south east/ stone terraced vineyards
<b>Soil type</b>	Gneiss based primary rock with some Löss components
<b>Vineyard's style</b>	coolest climate, very mineralic wines, fruity: peach and white fruit
<b>Methods of training</b>	modified Moser Training System
<b>Density of planting</b>	4'500 – 5'500 per hectare / 1.80 – 2.40m row spacing
<b>Average vine age of this vineyard</b>	10 to 18 years, average: 15 years
<b>Yield restriction</b>	the yield for our wines is set depending on growing conditions and variety and varies every year, legally max 9'000 kg/ ha
<b>Harvesting</b>	by hand rarely green harvest
<b>Selective harvest/ sorting tables</b>	yes / no sorting tables

### VINIFICATION

<b>Destemming, whole bunch, carbonic maceration, press type</b>	no destemming, skin contact, no carbonic maceration, pneumatic press
<b>Yeast</b>	cultured and natural yeast
<b>Fermentation vessel – size &amp; material</b>	cask and stainless steel tank from 500 to 4'000 litres depending on batch quantity
<b>Fermentation – length &amp; temperature</b>	10 - 20 days, 23 - 26 degrees
<b>Malolactic – when &amp; where</b>	no

## **ELEVAGE/ MATURATION**

**Lees ageing & batonnage** 6 - 8 months, 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 2014**

**Analytics**  
Alcohol 12,5 %  
Acidity 7,2 g/l  
Sugar 2,5 g/l

**Falstaff 2015** 92-94 points