



**Riesling
"Loibner"
Smaragd 2018**

Weingut Emmerich Knoll
Unter-Loiben 132
A-3601 Dürnstein
Tel +43 2732 79355-0
Fax +43 2732 79355-5
weingut@knoll.at

Variety	Riesling
Style	Smaragd
Location	Loiben / Wachau
Exposition / Elevation	Foot of the mountain / 220 - 240 m
Soil type	Sandy loess with gneiss components.
Vineyard character	No single vineyard.
Average vine age of this vineyard	25 years (5- to 45-years)
Density of planting	3'500 – 4'000 per hectare
Yield restrictions	The yield of our wines is set upon growing conditions and variety, legal maximum is set to 9'000 kg/ha
Harvest	100 % by hand
Vinification process	No destemming, skin contact 1-4 h, pneumatic press
Yeast	Natural and cultured yeast
Fermentation vessel	Cask and stainless steel tank from 500 to 4'500 L depending on batch quantity
Fermentation	5 – 15 days, 23-26 °C
Malolactic fermentation	No
Lees aging / Bâtonnage	9 months, no Bâtonnage
Analytics	Alcohol: 13,0 % Acidity: 5,6 g/L Sugar: 3,1 g/L
Fill date / Ready for sale	August 2019 / September 2019
Approval number	N 13853/19
Price	33,- EUR
Notes (Falstaff 2019 / 2020)	93 Points.



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Bottle Specifications

Content of bottle	0,75 L
Code on bottle	9008519 18124 2
Weight in kg brutto/ netto	1,35 / 0,6
Height in mm	340
Diameter in mm	79
Closure type	Natural cork

Packaging Details

Bottles per box	3 x 0,75 L	6 x 0,75 L	12 x 0,75 L
EAN Code box	9008519 18424 3	9008519 18524 0	9008519 18624 7
Specifications box in mm (L x B x H)	400 x 200 x 80	400 x 200 x 170	400 x 250 x 200
Weight of box in kg	4,2	8	16
Quantity of bottles per position / per palette	36 / 576	72 / 648	108 / 648
Quantity of boxes per position / per palette	12 / 192	12 / 108	9 / 54