

Winery Emmerich KNOLL

WINE

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| Wine name/ Variety | Riesling Vinothekfüllung |
| Style | Smaragd |
| Viticulturist | Knoll family |
| Location | Wachau/ Unter-Loiben |
| Elevation/ Altitude | 260 – 350 m |
| Exposition | Different terraced vineyards with southern exposition |
| Soil type | Gneiss based primary rock with Löss components |
| Vineyard's style | grapes from different vineyards |
| Methods of training | modified Moser Training System |
| Density of planting | 5'000 – 6'500 per hectare / 1.40 – 1.80m 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

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| Destemming, whole bunch, carbonic maceration, press type | no destemming, skin contact, no carbonic maceration, pneumatic press |
| Yeast | cultured and natural yeast |
| Fermentation vessel – size & material | cask and stainless steel tank from 500 to 5'000 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 / single vineyard wines

FINISHING

Clarification/ Filtration filtration

Any bottle ageing before release 1 month / release in September

Closure natural cork

VINTAGE 2016

Analytics Alcohol 14 %
Acidity 6,8 g/l
Sugar 6,1 g/l

Falstaff 2017/18 96 points