

Winery Emmerich KNOLL

WINE

Wine name/ Variety	Riesling Kellerberg
Style	Smaragd
Viticulturist	Knoll family
Location	Wachau/ Dürnstein
Elevation/ Altitude	250 - 350 m
Exposition	South – south east/ stone terraced vineyards
Soil type	Gneiss based primary rock with some Löss components
Vineyard's style	coolest climate, very mineralic wines, fruity: peach and white fruit
Methods of training	modified Moser Training System
Density of planting	4'500 – 5'500 per hectare / 1.80 – 2.40m row spacing
Average vine age of this vineyard	10 to 18 years, average: 15 years
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

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 4'000 litres depending on batch quantity
Fermentation – length & temperature	10 - 20 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 2017

Analytics Alcohol 13,0 %
Acidity 7,0 g/l
Sugar 1,1 g/l

Falstaff 2018/19 94 points