

## Winery Emmerich KNOLL

### WINE

<b>Wine name/ Variety</b>	Loibner Riesling
<b>Style</b>	Smaragd
<b>Viticulturist</b>	Knoll family
<b>Location</b>	Wachau/ Unter-Loiben
<b>Elevation/ Altitude</b>	220 - 240 m
<b>Exposition</b>	flat and foot of the mountain
<b>Soil type</b>	alluvial and sandy Löss
<b>Vineyard's style</b>	grapes from different vineyards
<b>Methods of training</b>	modified Moser Training System
<b>Density of planting</b>	3'500 - 4'000 per hectare / 2.40 – 2.80m row spacing
<b>Average vine age of this vineyard</b>	grapes from different vineyards
<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, super hero press with ridiculous strength
<b>Yeast</b>	cultured and natural yeast
<b>Fermentation vessel – size &amp; material</b>	cask and stainless steel tank from 500 to 3'000 litres depending on batch quantity
<b>Fermentation – length &amp; temperature</b>	5- 15 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

## **FINISHING**

**Clarification/ Filtration** filtration

**Any bottle ageing before release** 1 month / release in September

**Closure** natural cork

## **VINTAGE 2014**

**Analytics** Alcohol 12,5 %

Acidity 7,3 g/l

Sugar 1,6 g/l