

Winery Emmerich KNOLL

WINE

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| Wine name/ Variety | Riesling Loibenberg |
| Style | Federspiel |
| Viticulturist | Knoll family |
| Location | Wachau/ Unter-Loiben |
| Elevation/ Altitude | 280 - 380 m |
| Exposition | South |
| Soil type | Gneiss based primary rock soil |
| Vineyard's style | warmest climate, creamy, intense, round and yellow wines, sometimes flavour of tobacco |
| 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 | 8 to 45 years, average: 25 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

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| Destemming, whole bunch, carbonic maceration, press type | no destemming, skin contact, no carbonic maceration, pneumatic press |
| Yeast cultured | 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- 10 days, 20 -22 degrees |
| Malolactic – when & where | no |

ELEVAGE/ MATURATION

Lees ageing & batonnage 3 months, no bâtonnage

Racking – how often twice

BLENDING

no blending / single vineyard wines

FINISHING

Clarification/ Filtration filtration

Any bottle ageing before release 1 month

Closure natural cork

VINTAGE 2010

Analytics Alcohol 12,5%

Acidity 8,4 g/l

Sugar 2,5 g/l

Production bottles

Tasting note (Ultimate Austrian Wine Guide 2011/2012) Juicy yellow peach, delicate blossom honey, mineralic. Middle complexity, white apple, nuances of lemon, mineralic perfect to food