



Ried Schillingsberg Riesling

Country of origin: Austria
Growing area: Wagram
Village: Fels am Wagram



Appellation: First terraces on the foot of the Wagram hillside, on several places extremely steep, altitude 200-220m

Type of soil: The former riverbed and shore of the ancient Danube provides very mineral red gravel soil with some cover of loess.

Age of the vineyard: around 25 years

Viticulture: Our goal is sustainable viticulture! We do not use herbicides since 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir, we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

Winemaking: We use only healthy grapes without any Botrytis from second harvesting course. After destemming and skin contact for around 6-8 hours, pressing is done by pneumatic press. The juice can settle then for about 12 hours, only the clear juice is used for fermentation which is done by natural yeast in temperature controlled large Acacia barrels. Maturation on full and fine lees in the barrels until bottling time provides fruit character and freshness as well as ripeness and complexity. No filtration necessary in the cellar. Available from May.

Analysis: Alcohol 13% vol. res. sugar 2.4 g/l acidity 7.0 g/l

Tasting notes: Very ripe stone fruit appearance, with hints of herbs and spices, mineral background. Sensual and seductive on the palate, fruity and rich, salty minerality is highlighting the terroir feeling, represents its type excellently.

Ageing potential: This wine is definitely benefitting from some bottle aging, will improve in expression and complexity, potential for 8-10 years.