



Birgit EICHINGER

Strass · K A M P T A L



Ried *Strasser Stangl*
Roter Veltliner 2017

Yield: 40 hl per hectare

Harvest Date: October 6th, at 18.5° KMW.

Location and single-vineyard description:

Löss-loam soils with sandy, lime-free clay, yellow-brown color due to iron compounds. The soil heats up rapidly and readily stores the heat. Purely southern exposure on the hills.



Vinification:

10 hours of maceration helped intensify aromas and flavors; the must was then clarified for 20 hours and fermented with yeast. The fermentation lasted for 20 days, using a sprinkling device. The wine was aged in steel tanks.

Wine analysis:

13.0% vol. alcohol, 6.1 ‰ acidity, 2.7g/l residual sugar

Tasting notes:

Medium golden-yellow; with air, the nose delivers a basket full of fruit if served not too cool: pears, apples, gooseberries, greengages and a little bit of mango, mingling with a fresh bunch of herbs – amazingly deep and multi-faceted aromas. On the palate this is succulent, exuding flavors as clear as spring water. Drifts along endlessly, yet has you immediately want another glass. Again, proof of how wonderfully Roter Veltliner can taste. Forget Chablis, choose this one to go with your oysters.

