



Birgit EICHINGER

Strass · K A M P T A L



Riesling *Strass*

Kamptal DAC 2019

Yield: 45 hl per hectare

Harvest Date: September 18th & 19th, at 18.5° KMW.

Location and single-vineyard description:

A vibrant Riesling sourced from the primary rock terraces from Gaisberg and Heiligenstein. We harvested these grapes four weeks before the main harvest of our reserve wines.



Vinification:

The fruit was very healthy. The berries were macerated for 15 hours before being pressed off and preclarified for 20 hours. The wine typically rests on the fine lees until mid-February and is bottled in March.

Wine analysis: 12.5% vol. alcohol, 7.7 % acidity, 2.3 g/l residual sugar

Tasting notes:

The nose is refreshing, crystal clear, and exudes delicate apricot aromas accompanied by fine minerals. Delicious apricot continues in the mouth with ripe citrus nuances. The fine acid delicately highlights the fruit lending a juicy and racy character. The finish is long and exquisitely appetizing; with an attractively lingering aftertaste; displays high drinkability and a classic varietal character. This wine comprises an equally perfect match for sashimi, turkey or warm goat cheese. A wine to enjoy with food, especially light food.

