



Birgit EICHINGER

Strass · K A M P T A L



Ried *Strasser Rosengartl*
Roter Veltliner 2018

Yield: 40 hl per hectare

Harvest Date: September 5th, at 19° KMW.

Location and single-vineyard description:

Our vineyard in the Ried Rosengartl (rose garden site) is situated between Ried Wechselberg and Ried Stangl. On both sides, it is restricted by a deep natural ditch. The soil of this south-facing site is special. Under about 3 to 4 meters of solid Löss lies a massive barrier of weathered rock soil branching out from the Wechselberg hill.



Vinification:

12 hours of maceration helped intensify aromas and flavours; the must was then filled in used Barrique barrels where it naturally fermented. The wine was left to mature for 8 months on the yeast, which was regularly stirred.

Wine analysis:

13.0% vol. alcohol, 5.0 ‰ acidity, 1.9g/l residual sugar

Tasting notes:

The very aromatic Nose lets you anticipate something great. Hints of Roses and Bisquit. Animating reductiveness, fresh, bright, slightly smokey. Precise, hue of salt on the fruity pallet. Glorious Roter Veltliner packed with substance for Years to come. Pairs well with asian cuisine, fish dishes and playful vegetable creations.

