



HOFKELLEREI DES FÜRSTEN VON
LIECHTENSTEIN
SEIT
1436



Wine description

Riesling Reserve Selektion Karlsberg 2015

VINEYARD: Karlsberg, Johannesberg – Herrnbaumgarten - Weinviertel
GRAPE: 100 % Riesling

Riesling, the “queen of white wine”, came from the river Rhine to Austria. It is the second most important variety in Austria and widely spread. The late ripening grapes are highly demanding and need best soils and attention in the vineyard. Young Riesling wines are fruity with a sense of peach and apricots. In our vineyard Riesling plays an important role since it is also used for sparkling wines.

Harvest: 06. and 07.10 2015
Filling: 04.05.2016

Oenologischer Kommentar

Careful and selective manual harvest at cool and dry weather conditions. Grapes had 20,5° Klosterneuburg must scale. Grapes were destemmed after must fermentation for 12 hours, they were pressed in pneumatic press and stored at controlled temperature of 23°C. The wine aged for 6 months on fine yeast and was stored in wooden barrels and stainless steel tank.

Degustationsnotiz

shiny gold yellow colour, ripe peach, ananas, melon, juicy and solid, fruitcocktail, honey, delicate exotic, maracuya, lychee. fine finish, kompact, highly balanced, aristocratic Riesling in all facets.

Alcohol: 13,1 % vol., **Acidity** 8,4 g/l, **Residual sugar** 12,1 g/l medium-dry

Suitable meals: fish and seafood, Poultry, Asian and Italian cuisine, fruity dessert

Drinking temperature: 10 – 12 Grad C

Age: 2016 - 2023

Oenology: Josef Weinmeyer / Gottfried Preier