



Variety:	Riesling
Vineyard(s) /Appellation:	Terrassen Sonnleiten / Qualitätswein
Soil / aspect / slope:	Very poor, sandy soil with many stones and rocks / Terraces that are protected from winds by a wall at the north, like a French clos Age of vines: 14 years; Vines per hectare: 4.000 Training form: trellis training system at about 60-90 cm Cutting: Guyot Soil cultivation: the rows of vines have open soils, between the rows, there is green cover.
Vineyard Notes:	Protection of Plants: We work our vineyards in a very natural way. We try to support beneficial insects To use pesticides (against mildew) only when needed, we have weather stations in the vineyards, that inform us per PC about the actual conditions. Also our stocks of roses at the beginning of the rows of vines do warn us.
Harvest Date:	By the end of October at a must weight of 20°KMW, picked by hand with a small, well-trained team which selects the grapes directly in the vineyard.
Wine Maker:	Roman Pfaffl
Vinification:	The must stands 14 hours before pressing. Fermented with automatic temperature-control at 16°C; Stored 6 months in stainless steel; Bottled in our cellar, in Rhine-wine-bottles.
Analysis:	Alcohol: 13 vol%; Acidity: 8 g/l; Residual Sugar: 5,8 g/l
Winemakers notes:	Seductive on the nose, notes of white peach, clear as a bell. On the palate spicy and rich, sweet fruit extract counterbalancing its bulk. Mineral backbone supports this noble wine, a Riesling with great potential which should be allowed some time in the bottle. Best with light starters, fowl and white meat or fresh water fish.
Suggested retail price:	
Number of cases produced:	700 cases

IMPORTED BY AVATAR WINE MARKETING

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