



Ried Goldberg

Riesling 2023

An amphibolite cone protrudes to the surface at Rehberg, almost like a "geological eye", which gives the Riesling planted here a much cooler aroma and more crystalline freshness than in the surrounding locations of the valley. We want to focus further on this special feature and thereby demonstrate what terroir means and how it affects the taste.

Tasting Note:

Exotic pure, beautiful animating acidity, dark minerality combined with beautiful juiciness.

FACTSHEET

Region: Kremstal

Single Vineyard: Goldberg Soil Type: amphibolite Elevation: 250m-315m Slope Face: S-SW Ageing: wooden casks

WINE DETAILS

Alcohol: 14,0%vol Acidity: 7,0g/l Residual Sugar: dry

Serving Temperature: 8-10°C Food Pairing: Fish, Asian Cuisine

Bottled in: 0,75l | 1,5l | 3l | 6l |