

Migl



Ried Hochäcker Riesling Privat 2024

The steep terraces which are separated only by a wall from the Pellingen vineyard, form with their mica schist soil the optimal condition for the cultivation of Riesling. This combination gives the Riesling the dark cool mineral characteristic, as well as the typical taste of vineyard peach, a lot of substance and a long life. The Riesling Privat comes from this location.

Tasting Note:

Seductive delicate scent of stone fruit, clear and deep, smoky mineral tones, notes of flint and schist, lively acidity, powerful, high extracts, long finish.

FACTSHEET

Region: Kremstal
Single Vineyard: Hochäcker
Soil Type: mica schist
Elevation: 305m-375m
Slope Face: SSW
Ageing: stainless steel

WINE DETAILS

Alcohol: 13,0 %vol
Acidity: 5,6 g/l
Residual Sugar: dry

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

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