



LANGENLOIS RIESLING KAMPTAL DAC

Variety:	100 % Riesling
Origin:	Langenlois - Kamptal
Harvest:	mid of October
Vintage awards:	Manual harvest and selection in the vineyard 2024 Falstaff Ortsweincup 90 points 2023 Decanter 91 points
Vineyard:	Paragneiss and light granite on top, based by lighter sediments
Standards:	The wine is produced in accordance with the regulations of Controlled Integrated Production (AMA) and sustainable production Austria (controlled by LACON)
Grape processing:	The grapes are being transported during pressing on 3 levels only by gravity.
Fermentation:	in stainless steel
Maturation:	in stainless steel on the fine lees
Alcohol:	12,5 vol. % by volume
Serving temperature:	8-10 °C
Optimum drinking:	within 5 years
Wine description:	fresh yellow in the glass and yellow stone fruit for the first taste White peaches, nice hints of lemon, fine minerality, cool, well balanced and very animating for more than 1 glass!
Food pairing:	grilled chicken or trout "Forelle Müllerin". Whether poached, as a light Mediterranean terrine, or on the barbecue grill. The same is true for seafood or Asian dishes prepared in a Wok with fresh, crunchy vegetables.

