

RIESLING ENVOY 2018



GRAPE VARIETY:	Riesling
DEVELOPMENT:	Quality wine medium dry
VINEYARD:	Kellerberg
ALCOHOL:	13,1 % vol.
ACIDITY:	5,5 g/l
RESIDUAL SUGAR:	9,4 g/l
DRINKING TEMPERATURE:	8-10° C
STORABLE:	10 years
VINIFICATION:	Selectionated harvest by hand into boxes of 300 kg on September 27th. Maceration time 12 hours; fermentation time 3 months. Storage in steel tanks.
CHARACTERISTICS OF WINE:	Complex aromas reminding of yellow fruit; dense texture with ripe notes of apricot and acacia on the palate, full and intense volume. Also surprisingly solid aftertaste. Good ripening potential.