



J **FACTS**

Grape variety: Riesling
Soil: gneiss, primary rock
ABV: 12,00 %Vol.
Ac: 7,5 ‰
RS: 2,6 g/l
Ageing potential: 2027

Riesling Platin 2022

Our Riesling classic presents itself with elegant stylistics, mineral character with clear and delicate stone fruit nuances of peach and apricot; the noble grape variety in youthful expression.

Making of the wine

Only physiologically ripe and healthy grapes were selectively harvested by hand and carefully pressed with low pressure as whole bunches. Without any use of pumps, the must flows from the press house into the 700-year-old natural cellar and is slowly fermented in stainless steel tanks. This mainly enhances the delicate aromas and flavors. The wine then matures for some time on its fine lees, which again emphasized the complexity.

Vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

Recommendation

The Riesling Platin finds its ideal complement in modern, light cuisine, in the combination with spicy appetizers, fine vegetable dishes, fish or delicately seasoned, light meat such as chicken or veal.