WINE-EXPERTISE

Vintage: 2013
Name: Haus Klosterberg
Grape Variety: Riesling
Quality: QbA
Taste: dry
Alcohol: 12% vol.
Bottle size: 750ml

Vineyard
The Grapes for this wine originate of different vineyard sites of our property which are strongly influenced by our main soil slate. These vineyard sites produce crispy and mineral wines.

Vinification
The grapes were harvested in October. 100% healthy grapes were crushed softly and macerated for several hours on the aromatic grape skins. After the maceration the juice was fermented by natural yeasts only in stainless steel tanks and large wooden barrels. A long-term storage “sur lie” followed fermentation which produced a fine fruity and well-balanced wine.

Tasting Notes
Clear nose with aromas reminiscent of ripe fruits in combination with fresh herbs. On the palate notes of stone fruits, powerful slate mineral, animating.

Food Recommendation
Grilled brown trout with colourful salad and parsley potatoes.
Waldorfsalad with asparagus and herbal vinaigrette.

Serving Temperature
12-14°C

Aging Potential
2014-2020+