



Riesling Platin

Kamptal DAC 2013

Description

“Platinum” is the English translation for the name of this wine. Seldom has there been an entry level Riesling that deserves such an aristocratic title as the 2012 Riesling Platin: supple is the structure, cool the style, and elegantly layered the aromas. The nose and the palate exhibit vibrant notes of ripe apricot, delightful herbal spice, and lemon verbena. The Platin is bone dry with a crisp and refreshing spine of acid perfectly integrated in the expressive aroma structure. This wine inspires appetite for a second glass...

Background

The Platin is a true Langenlois native: the grapes come from various terraced vineyards predominantly of primary rock that surround the little wine capital of the Kamptal appellation. Only ripe and fully healthy grapes are selected by hand and gently pressed. The must flows into stainless steel tanks in the natural underground cellar without the use of pumps. It is allowed to ferment slowly and become the brightly shining wine of finesse that it is.

J **FACTS**

Rape variety: 100% Riesling
Soil: weathered primary rock with crystalline slate
ABV: 12,5%
Ac: 8,9 ‰
RS: 5,8 g/l
Ageing potential: 2019
Drinking temperature: 10-12°C

