



Riesling Platin 2021

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.

Vintage 2021

2021 was a particularly varied year in the vineyards and once again demanded a lot of experience, sensitivity and intuition. After a cool spring and late flowering, the summer was very varied: sometimes sunny, sometimes rainy, but without heat waves. As changeable as the year had been until then, the weather remained stable during the harvest. The exceptionally beautiful and consistent autumn weather gave us the opportunity to harvest our parcels with absolute precision. The condition of the grapes was just perfect and the ripeness, acidity and aroma indicate an exceptional vintage that will be reflected in vibrant, terroir-driven wines with longevity.

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.

J FACTS

Variety: Riesling

Hand picked grapes from organic farming

Soils: gneiss, primary rock

ABV: 12.5 % vol.

Ac: 8.2 ‰

Rs: 5.5 g/l

Ageing potential: 2026

