



J **FACTS**

Grape variety: Riesling
Soil: gneiss, primary rock
ABV: 12.0 %vol.
Ac: 8.0 ‰
RS: 3.1 g/l
Ageing potential: 2029

Riesling Platin 2024

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 flowed from the press house into the 700-year-old natural cellar and was slowly fermented in stainless steel tanks. This mainly enhances the delicate aromas and flavors. The wine then matured for some time on its fine lees, which again emphasized the complexity.

Vintage 2024

With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them - from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of the year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

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.



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Österreichische Landwirtschaft

