

Riesling Röschitz 2009

Description

name:	Riesling Röschitz
vintage:	2009
quality classification:	Qualitätswein
alcohol:	12,5%
acidity:	7,1 g/l
residual sugar:	8,3 g/l
ageing ability:	5 years
drink temperature:	8 °C
recommended food:	pasta, chicken, turkey
wine description:	NOSE: Aromatic peaches and apricots; multi-layered; with delicate biscuit aromas PALATE: Pleasantly aromatic, plenty of peach, traces of apple; very clean and elegant, with lovely acidity



Viticulture

Grape variety:	Riesling
vineyard:	around Röschitz
must reading:	17,0 °KMW (=85°Oe)
day of harvest:	19th of October 2009
yield/ha:	7.000 kg
soil:	clay, loess, primary rock
age of vines:	10 – 15 years

Viniculture

Must fermentation:	2 ours
storage	stainless steel tank
Date of filling:	26th of January 2010