

Riesling Weinzierlberg DAC 2017

Government inspection number F 147/18 Kremstal DAC Riede Weinzierlberg

The Weinzierlberg vineyard was first mentioned in 1309 as 'Weinzurlpersch'. The soil is in the foothills of the primary rock soil and is covered with about 1.5 metres of sandy loam. One might say that the Weinzierlberg produces more austere wines with a more pronounced acid nuance than wines from the Sandgrube.

Our Riesling was harvested with a vintage gradation of 18° KMW. Only healthy grapes free of mould were used.

Analysis: 13 % alcohol by volume
4.7 g residual sugar
8.4 % acid

Tasting: A slightly subtle bouquet followed by gradual hints of sweet lime, lemongrass and green apples. Flinty, pronounced acid tone. One for the Riesling purist.

Cuisine: This wine goes well with cold appetizers and salads. A superb complement to food, this wine is perfect with grilled fish, roast veal, veal medallions, ravioli and similar dishes. Superb with Greek cuisine and especially veal and lamb dishes.



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