

ZAHEL



Ried Reisberg Mauerberg Riesling 2022

Ried Reisberg is located in the southwestern corner of Vienna, where the ground is rich with pure limestone Dolomite chalk and impressive shell fossils. Even in warm vintages, the nearby Viennese Forest provides a cooling counterpoint to the Dannonian winds from the south and ensures a long, steady growing season.

Alcohol	13.5 % vol.
Residual Sugar	7.4 g/L
Acidity	7.2 g/L
Varietal(s)	100% Riesling
Origin	Großlage Mauerberg Ried Reisberg
Soil	Flysch sandstone/slate/Dolomite limestone
Grape handling	Hand harvest; 100% de-stemmed
Skin Contact	24 hours in the press
Fermentation	Spontaneous fermentation: 50% stainless steel & 50% in 1200l Stockinger barrels
Aging	12 months on the fine lees in stainless steel and Stockinger barrels
Serving Temp.	8-10°C
Aging Potential	5-10 years
Tasting Notes	Medium straw yellow with green reflexes; Citrus and pineapple aromas with light sweetness on the palette; vibrant acidity and chalky, spicy aromas in the finish.
Food Pairing Suggestions	Seafood; Thai curry

