



RIESLING 2014 Terrassen

Origin	Traisental
Variety	Riesling
Category	Traisental DAC
Analysis	Alc: 12,0 % vol., Acidity: 7,1 g/l, Rs: 4,9 g/l, dry
Potential	2014 - 2019
EAN 13 bottle code	9120013665476
EAN 13 case of 6 code	9120013665483

Site	Different single vineyard parcels from the Traisental region;
Vinification	Selection of the best physiologically ripe grapes; crushed; skin contact for 4 hours; pressed; fermented in stainless steel; kept on the lees for 3 months.
Tasting notes	Light yellow green; splendid bloom perfume intermingled with small white peach aromas; the palate is tightly knit and has acid structure rich in finesse; exuding delicate hints of lemon; vivid and vibrant with a vigorous finish that comes back in a wave of stone fruit flavours.
Serving suggestions	goes best with fish e.g. with trout or salmon; also very good with spicy food; especially asian cuisine.