

Junger Welschriesling

2020

At the beginning of the grape harvest we set out every year to harvest the Junger Welschriesling. Only ripe, fully aromatic but not yet too sweet grapes are selected for this wine. The fermentation takes place slowly and very carefully to preserve the delicate aromas of the Junger Welschriesling. In only a few weeks, a youthful, light, highly aromatic and fresh young wine is produced which is bottled and ready to drink in autumn.

Tasting Notes:

The Junger Welschriesling offers an aromatic taste experience with delicate notes of green apple. Very fruity in the glass, it convinces the palate with crisp freshness and subtle residual sweetness.

Food Suggestion:

Excellent as an aperitif, with cold dishes, starters, light vegetable dishes. Also ideal as a wine to sit comfortably together with.

Aging Potential:

This wine is meant to be drunk while its young and has its peak within the first year after the harvest.

Drinking Temperature:

10 °C

Alcohol content: 10.5 %vol

Sugar Content: 12.4 g/L

Acidity: 6.3 g/L



Gracefully structured like the butterfly.

The species-rich vegetation between the vines in our vineyards offers food and cover for lots of butterflies. Take some time and you can see them sitting on many flowers. And if you are lucky you may even discover some rare species!



AT-BIO-402
EU-Landwirtschaft

