

Riesling Rohrendorf

KREMSTAL DAC ARTUR TOIFL

handverlesen & nachhaltig bewirtschaftet

*fruity, full-bodied, harmonious
best served with: asian cuisine
dry - 13,0 %vol.*

*Yellow-green with peckled silver effect.
Delicious sence of tropical fruits with fine
floral hints. Juicy and elegant, very well
balanced acidity. Great aging potential!*

Rebsorte: Riesling

Standort/Boden: Less soils store humidity – perfect for mineralic and full-bodied wines.

Alkohol: 13,0 %vol

Restzucker: 3,6 g/l

Säure: 5,9 g/l

Ausbau: fermentation in stainless steel-tanks at 16°C to 18°C

Verschluss: screwcap

Optimale Trinktemperatur: 10 – 12°C

Optimale Trinkreife: 2025 – 2035

Gebinde: 0,75l

Jahrgang 2023

Auszeichnungen: Falstaff - 92 Punkte

