STAGÅRD

Braunsdorfer

2021

RIESLING

TECHNICAL SHEET

Braunsdorfer is comprised of urgestein (schist and gneiss) and is more decomposed. It's north of the Pfaffenberg and Gaisberg, on the east side of the Reisperbach creek. It's a cooler site because this creek/river valley is very narrow. Over the same hill, to the east, facing south is the Golberg and the Grilenparz below that.

Elegant and smoky Riesling aromas. Dense and concentrated on the textured palate, this is a vivacious, even thrilling and tensioned dry Riesling in a more German style, with lots of phenolic grip and mineral tension. Very saline and with mouth-tackling grip.

Fermented spontaneously, with berries, in stainless steel after 48 hour maceration. Aged 12 months in stainless, 10 months on gross lees and berries.

95 PTS
FALSTAFF

94 PTS
ROBERT PARKER

93 PTS
JAMES SUCKLING

VARIETAL | Riesling
CLASSIFICATION | Kremstal DAC Reserve
COUNTRY | Austria
REGION | Niederösterreich
APPELLATION | Kremstal
VINEYARD | Steiner Braunsdorfer
ORIENTATION | West
SOIL | Gföhler Gneis, Schist
FARMING PRACTICE | Certified Organic by LACON
VINIFICATION | Stainless steel
ELEVAGE | 12 months stainless
ALCOHOL | 12.2%
ACIDITY | 6.1 g/L
RESIDUAL SUGAR | 3.6 g/L
SUGAR FREE EXTRACT | 18.6 g/L
MALOLACTIC | Yes
BOTTLE SIZE | 750 ml