

Riesling

STRASS "VENESSE" KAMPTAL DAC 2021



variety	100% Riesling
region/classification	Kamptal DAC
vineyard	vineyard selection from Wechselberg and Gaisberg
soil	"Loess" (= coarse clay), slate, gravel, primary rock soil
climate	continental climate with influences of the river "Kamp", in fall warm days and cold nights
vintage	2021
harvest	by hand, 13 and 14 october
sugar gradation	19,0 °KMW
fermentation	17°C-19°C, stainless steel, 4 month on fine yeast
storage property	5 years
alcohol	12,5% Alc.
total acidity	7,5 g/ltr.
residual sugar	7,2 g/ltr.
serving temperature	8°C
closure	stelvin
tasting notes	Fresh youthful Riesling with hints of apricots and peach, balanced and harmonic in sweetness and acidity, very fruity, crispy, easy-drinking, good and long finish
food pairing	Asian food, vegetarian kitchen, salad