

WEINVIERTEL, RÖSCHITZ, AUSTRIA

HELENENTAL RIESLTAT RIESLING



Winery Overview:

Helenental is a dynamic, modern wine project rooted in Austria's celebrated wine culture, blending a fresh aesthetic with serious winemaking. #RIESLTAT is a playfully bold expression of Riesling from one of Austria's most iconic grape varieties, showing precision, minerality, and vibrant energy.

Tasting Notes:

Bright and aromatic, #RIESLTAT opens with notes of white peach, lime zest, and elderflower. On the palate, it's crisp and focused, with racy acidity and a long, mineral-driven finish. Hints of green apple and wet stone reflect the cool-climate origin and lend excellent tension.

Vinification:

Hand-harvested grapes were gently pressed and fermented in stainless steel tanks at controlled temperatures to preserve varietal purity and freshness. A short period of lees contact enhances texture without compromising vibrancy.

Food Pairing:

Pairs beautifully with spicy Asian cuisine, seafood, goat cheese, or fresh salads. A great match for sushi or Thai green curry.



FARMING | Certified Sustainable

FERMENTATION | Stainless Steel Tanks

MATURATION | Stainless Steel Tanks

SERVING TEMP | 44-48 °F

CELLAR | 8 day fermentation in stainless steel tanks at 20°C. 4 weeks ageing on yeast, 20 weeks on the fine lees.

VARIETAL | 100% Riesling

STYLE | Dry White Wine

SOIL | Granite

AGE OF VINES | 25-30 years

QUALITY LEVEL | Qualitätswein

ALTITUDE | 320-350 Meters

ALCOHOL | 12.5%

RESIDUAL SUGAR | 5.4 g/l

ACIDITY | 6.3 g/l