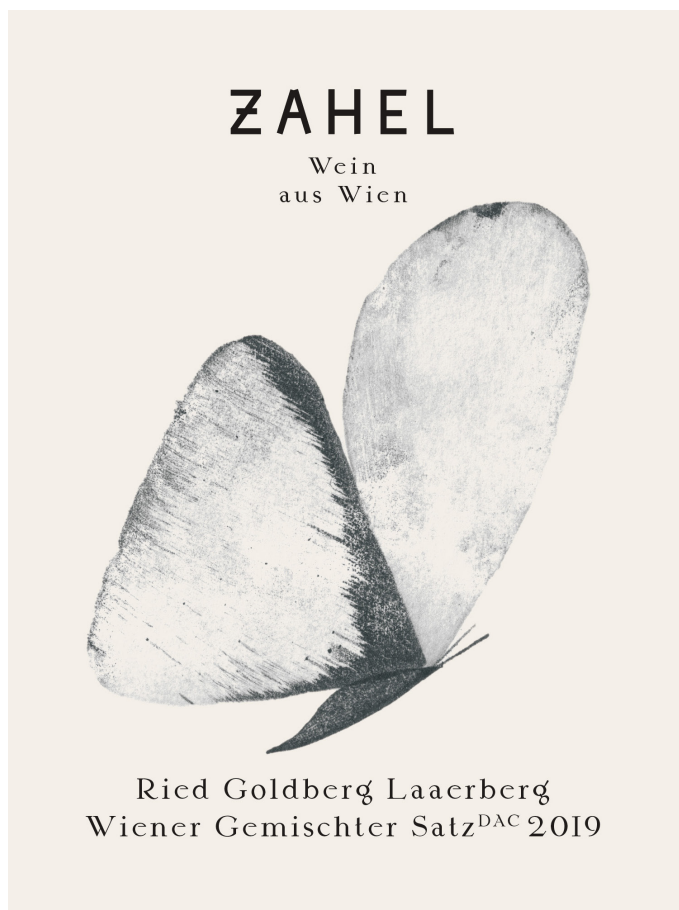


RIED GOLDBERG LAAERBERG 2019



VARIETY & TERROIR

Field blend of Chardonnay, Riesling, Grüner Veltliner, Rotgipfler, Zierfandler, Neuburger, Gewürztraminer, Weißburgunder, Grüner Sylvaner, Roter Veltliner, Frühroter Veltliner, Gelber Traminer on limestone-rich loam and ice-age graveland

VINEYARD AGE & YIELD

45+ year old vines

FARMING PRACTICES

Biodynamic viticulture, certified Demeter

VINIFICATION & AGING

Hand-harvested and 24 hours lees contact in the press before being pressed into 600L Stockinger foudres. Native fermentation followed by 18 months aging on lees, plus another 12 months aging in bottle.

TOTAL ACIDITY & RESIDUAL SUGAR

5.9 g/L & 1.2 g/L

ALCOHOL

13,0 %

PRODUCTION

1 200 bottles

The Goldberg vineyard has the highest elevation of Vienna's Oberlaa district, and Alex's "Laaerberg" parcel comes from a sunny south-facing exposition that overlooks the Vienna Central Cemetery and has a unique terroir of black earth with limestone-rich loam on top, with ice-age graveland a high iron content after 20 cm deep.

Planted to 80+ year-old vines with a mix of 13 different varieties, pressed over 24-hours on the lees, then fermented spontaneously in large Stockinger foudres. The vibrant golden color and lively quince, yellow fruit, and citrus aromas frame a full-bodied white with tons of spice, persistent acidity (5,9g/L) and a long terroir-driven finish.