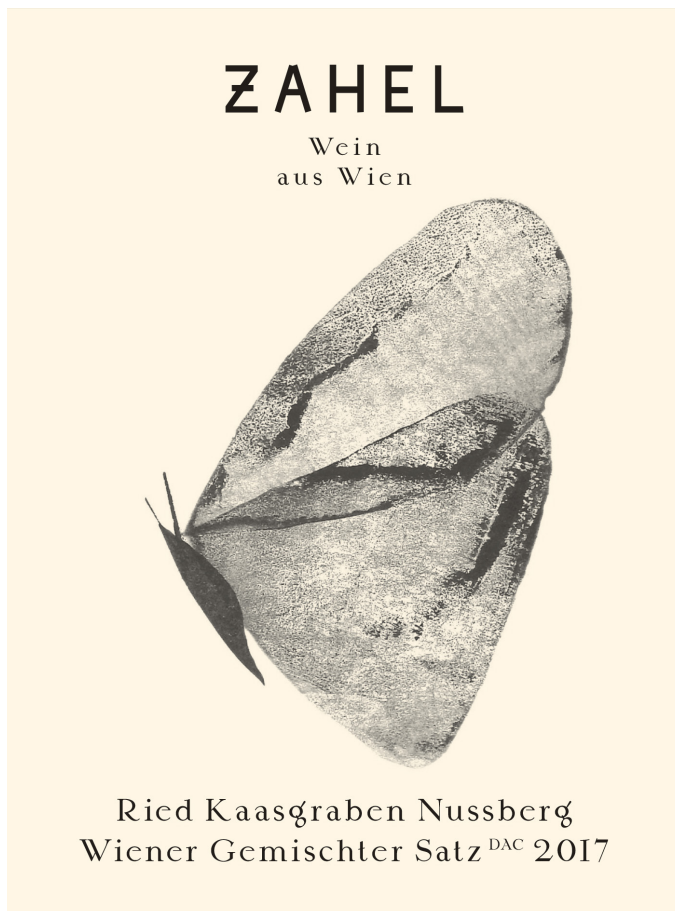


**RIED KAASGRABEN NUSSBERG 2017**



**VARIETY & TERROIR**

Field blend of Chardonnay, Riesling, Grüner Veltliner, Rotgipfler, Zierfandler, Neuburger, Gewürtztraminer, Pinot Blanc and Pinot Gris on Dolomite limestone

**VINEYARD AGE & YIELD**

45+ year old vines

**FARMING PRACTICES**

Biodynamic viticulture, certified Demeter

**VINIFICATION & AGING**

Hand-harvested and pressed altogether with native fermentation & aged for 12 months on fine lees in stainless steel tanks before being bottled without fining or filtration

**TOTAL ACIDITY & RESIDUAL SUGAR**

4.9 g/L & 1.9 g/L

**ALCOHOL**

13,0 %

**PRODUCTION**

1 200 bottles

The Ried Kaasgraben is a tiny plot within the 19th district of Vienna, adjacent to the renowned Nussberghill. The geological formation here is the last limestone foothills of the Alps, dating back to the same era as the French regions of Burgundy and Champagne.

This bottling comes from a NE-exposure planted to Chardonnay, Riesling, Grüner Veltliner, Rotgipfler, Zierfandler, Neuburger, Gewürtztraminer, Weißburgunder, Grauburgunder, and Roter Veltliner, all of which are de-stemmed before spontaneous fermentation and aging in 600L

Stockinger Austrian foudres. Alex recommends pairing the local Tafelspitz (Austria's version of pot-au-feu) or asparagus dishes with Kaasgraben for maximum pleasure.