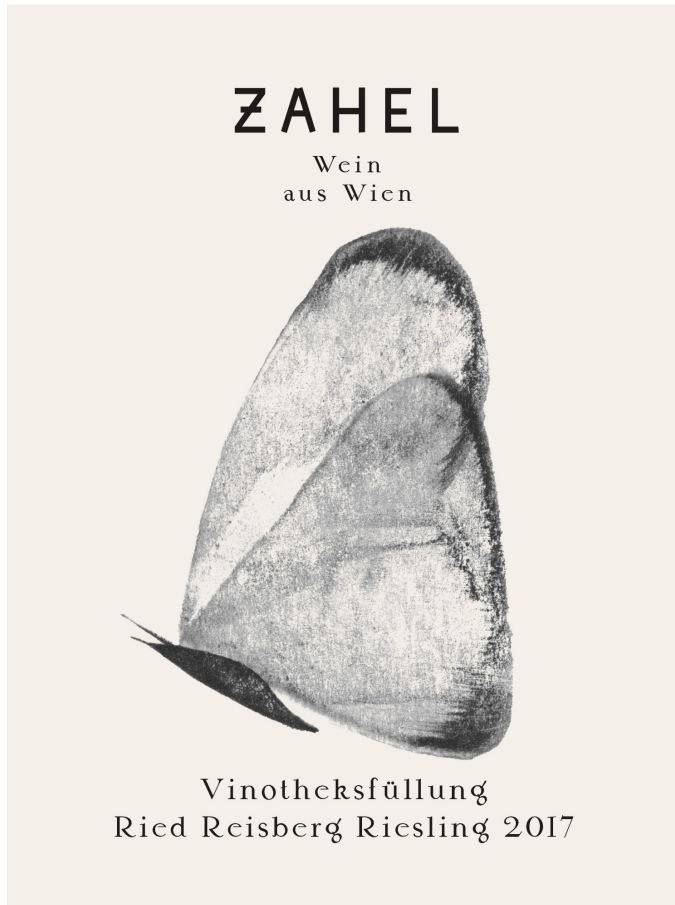


**RIED REISBERG RIESLING 2017**  
**VINOTHEKSFÜLLUNG**



**VARIETY & TERROIR**

100% Riesling on Flysch sandstone and slate  
on Dolomite limestone

**VINEYARD AGE & YIELD**

45+ year old vines

**FARMING PRACTICES**

Biodynamic viticulture, certified Demeter

**VINIFICATION & AGING**

Hand harvested, 24 hour skin contact before  
pressing, spontaneous fermentation 50% in stainless  
steel and 50% in 600L Stockinger barrels  
& aged for 12 months on the fine lees

**TOTAL ACIDITY & RESIDUAL SUGAR**

6.8 g/L & 2.3 g/L

**ALCOHOL**

13 %

**PRODUCTION**

1 200 bottles

“Grown on the most South-facing site in the South of Vienna, surrounded by the Vienna woods where cool winds combine with pure Dolomite limestone to provide a unique svelte character for Riesling. Even in warm vintages, the nearby Viennese Forest provides a cooling counterpoint to the Pannonian winds from the south and ensures a long, steady growing season. Planted to 45+ year-old vines, it was the first vineyard the Zahel family owned, and is still the favorite of Alex’s grandmother, Irmhilde Zahel. The 2017 vintage was fermented using native yeasts, taking longer to mature (in 600L barrels that Stockinger crafted from Zahel’s own 800-year-old Lainzer Tiergarten oak trees) and only now being released as a library *Vinotheksfüllung*.”