



Riesling	Ried Spiegel
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Origin	Ried Spiegel
Soils	Middle layer of humus on the poor gravelly and sandy deposits of the original Danube (Urdonau)
Yield/ha	6000 kg/ha
Vinification	Selectively hand-harvested early in the morning, whole-bunch pressing of the fully ripe grapes, followed by spontaneous fermentation with a small percentage of whole berries, the juice was left to settle for 12 hours before spontaneous fermentation and maturation on its fine lees until February in a large acacia vat
Alcohol	12.5 %vol
Residual sugar	dry
Tasting note	Vineyard peaches and limes on the nose, juicy and full-bodied on the palate, with crisp acidity and a long finish
Serving temperature	10-12 °C
Optimal drinking	8 years from bottling
Food pairing	Perfect with vegetarian dishes and substantial salads, or try it with asparagus!