



RIESLING 1000-EIMERBERG FEDERSPIEL 2017



Soil and Origin: The cultic site of 1000-Eimerberg is one of the landmarks of Spitz and has a slope of up to 50%. You almost have to be a mountaineer to be able to work here. A wine from 1000-Eimerberg is true handicraft. The old Riesling vines of our 1000-Eimerberg produce wines with bright fruit and crisp acidity, they are racy and firm. A typical feature of our Rieslings are the hints of citrus, a linear and delicate character and slaty minerality. The older the vintage, the more exotic flavors such as passion fruit and pineapple are formed.

Vinification: Hand-picked on 23th of October 2017. Gentle pressing and processing, temperature-controlled fermentation in stainless steel tanks. Matured on fine yeast.

Wine description by wine professor Bernulf Bruckner:

A stimulating bouquet of greengages, apricots and peaches, underlaid with concentrated minerality and full-bodied acidity. Clear and delicate structure, characteristic of the vineyard and grape. Expressive and eminently drinkable!

Recommendation: perfect with fish and white meat.

Bottle top: screw cap