



WACHAU-AUSTRIA



Riesling DÜRNSTEINER BURG *Reserve* 2021

Opens with a dazzling kaleidoscope of fruit nuances spanning the entire palette from stone fruit to fruity exoticism; oranges, ripe limes, peaches, apricot confit, but also ripe grapes and a pinch of salt dominate the scene; everything stands on a rich basis of almost baroque shapes, powerful, lush and at the same time totally finely chiseled; a few grams of residual sugar and the elegant acid costume provide tension until the sheer endless finish.

{Wine professor Bernulf Bruckner}

ALCOHOL 13,5%vol, dry

SERVING TEMPERATURE 12-14 °C

NATURAL CORK

AGING POTENTIAL 10-15 years

RECOMMENDATION perfect with white meat, fish or mediterranean food

Hand-picked on 10th October 2018
Gentle pressing and processing,
temperature controlled fermentation in
stainless steel tank, aging on fine yeast. Matured
in large oak barrels.

SOIL

This Riesling grows on the last big terrace vineyard within the historic fortification of Dürnstein. The extremely steep terraces extend above Schloss Dürnstein along the western city wall like a wide stairway to heaven next to the blue baroque tower, virtually a hanging garden above Dürnstein.

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