

Wieninger Riesling Wien Organic



Origin

Country	Austria
Wine Region	Vienna
Winery	Wieninger

Technical Data

Grape Varieties	Riesling
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification	After being harvested meticulously by hand, and then undergoing another careful selection through a fully automatic grape-sorter, the grapes from each parcel for the Wiener Riesling undergo a 5-hour maceration period and are then carefully pressed. The pre-clarified must is cooled in stainless steel tanks and, with spontaneous yeasts, fermented and matured to emphasize the fragrant character as much as possible as well as underscore the terroir notes.
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Ageing	After ageing on the fine lees for a moderate length of time, the individual parts are blended together and bottled.
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Awards and certificates	 Grapes from vineyards that have been farmed according to biodynamic guidelines since 2008.
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Description

In Brief	This is an iconic family winery in the metropolis of Vienna, where they practice natural, biodynamic viticulture, requiring extensive work by hand. Their vineyards are situated on the Bisamberg and Nussberg hills, with the Danube river between them, defining different soil and climate profiles. This wine is a blend from both vineyards and it represents the uniqueness of the Vienna as a wine region.
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Tasting notes	Intense and concentrated on the nose but also fresh, pure and citrusy. On the palate this is pure and elegant, finessed and balanced dry Riesling full of tension.
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Food Pairing	Ideal for pairing with spicy Asian cuisine.
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Notes

