



Riesling Gaisbert, Kamptal DAC Reserve

WINE DESCRIPTION

An abundance of fruit in small and concentrated expression on the palate. This wine reflects the poor mineral soil as well as the differences between day and night. It really demonstrates the greatness of the vineyard it comes from. This southwest facing site is located on the southern foothill of the Manhartsberg. In the upper area, the soil is comprised of paragneiss, mica schist, and amphibolite. Meanwhile, the foot of the slope is made up of mainly limestone-free silicate brown earth with a sandy, somewhat silty consistency with gritty, stony portions. There is weathered mica schist in the subsoil, plus some amphibolite, limestone, and remnants of loess.

TASTING NOTES

Aromas of vineyard peaches and apricot. The rich entry leads to a ripe, full-bodied palate with solid underlying acidity. Great cut and intensity.

FOOD PAIRING

Fish, light cheese, poultry, sushi

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Gaisberg
Vineyard location:	Kamptal
Vineyard size:	2.25 acres (1.5 ha)
Soil composition:	Mica schist with a thin layer of brown earth
Training method:	Spalier
Elevation:	1030 feet (315m) above sea level
Vines/Acre:	1623/acre (4,000/ha)
Exposure:	Southwest
Age:	31 years
Harvest time:	1st week of November
First vintage:	1992
Production:	4000 bottles

WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold
Type of aging container:	Stainless steel tank
Length of aging before bottle:	9 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	4.8 g/L
Acidity:	7.4 g/L
Dry extract:	24.4 g/L

Estate owned by:
Michaela Haas-Allram and Erich Haas
Winemakers: Erich and Lorenz Haas
Total acreage of vine: 69 (28 ha)
Winery Production: 180,000 bottles
Region: Kamptal

