



RIESLING DOC
SOUTH TYROL 2023

Athos

The grapes for this Riesling grow in our terraces at 580 m above sea level directly at the winery above Merano. Here the grapes ripen in a cooler microclimate and can thus develop their beautiful fruit. In addition, the typical fresh animating acidity is preserved. The soils are characterised by mineral-rich granite and porphyry.



Variety: 100% Riesling



Yield: 48 hl/ha



Drinking maturity: 6+ years



Alcohol: 13 % Vol.



Drinking temperatur: approx.
12°C



Maturation of the wine:
wooden barrel



Food pairing: Green asparagus,
Asian cuisine, pasta, wild herb salad
with honey and goat cheese



Acidity: 6,8g/l
Residual sugar: 2g/l

TASTING NOTES

Our delicately fruity Riesling smells of peach and apricot, is elegant and fresh on the palate. It also convinces with a slightly mineral finish. Fits as an aperitif, with cold starters, salads and Mediterranean dishes.

VINIFICATION

The grapes remain on the vine until they are absolutely ripe and are later read by hand. A long maceration period on the press extracts the typical Riesling notes from the berry skin. The fermentation is 100% in the wood at about 18°C. This is followed by 10 months of ageing on the fine yeast.