



## Riesling Kammerling® Traisental DAC 2021



Origin Traisental

Variety Grüner Veltliner

**Category** DAC

Wine details Alcohol: 12.5 % vol.

Acidity: 7.4 g/L Res. sugar: 4.3 g/L, dry

1105. Sugur. 11.0 g/ 25,

**Potential** 2022-2027

Vineyards

The grapes for this Riesling were grown in the Austrian wine region Traisental. The vines grow on conglomerate-soil with very high lime conent. Special climatic factors — Pannonian influences from the East and, at the same time, cold air from the foothills of the Alps — bring warm days and cool nights, thus ensuring very fine aromaticity and spicy finesse.

Kammerling

Kammerling is the German term for microfossils that occur in the Traisental conglomerate rock. The term is derived from their housing, which consists of many small calcareous chambers. The Preiß-family's regional wines are called **Kammerling®** – a homage to the conglomerate rock on which they grew.

Vinification

Age of the vines: 15-20 years, 1st selective hand harvest between September 18 and 20, 2021, destemmed crushed, cold-macerated, pressed, 1,5 months of fermentation in stainless steel, bottled in March 2022.

Tasting notes

Luminous straw, aromas of roses and peaches in the nose, white peach flavors in the mouth, juicy, elegant acidity, very pleasant, good balance and length.

**Drinking temperature** 

Drinking temperature: 7 - 9  $^{\circ}$  C

Food pairing

Cold and warm starters, summer salads, fish not breaded or with unthickened sauce, white meat, cream cheese;

summer wine;

Ratings 90 Falstaff points