



RINASCIMENTO WINE CO.  
IMPORTED BY R. JUSTIN GALLEN



## Riesling Kammerling® Traisental DAC 2023



<b>Origin</b>	Traisental
<b>Variety</b>	Riesling
<b>Category</b>	DAC, regional wine
<b>Wine details</b>	Alcohol: 13.0 % vol. Acidity: 7.2 g/L Res. sugar: 2.9 g/L, dry
<b>Potential</b>	2024-2030

<b>Vineyards</b>	The grapes for this Riesling were grown in the Austrian wine region of Traisental. This region is known for wines that show backbone, spice and minerality. The vines grow on loess layers and conglomerate soil with a very high lime content. Special climatic factors — Pannonian influences from the east and cold air from the Alps' foothills — bring warm days and cool nights, ensuring fine aromas and a spicy finish.
<b>Kammerling</b>	'Kammerling' is the German term for microfossils found in 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®, in homage to the conglomerate rock on which the grapes grow.
<b>Vinification</b>	Age of the vines: 12—30 years, 1st selective harvest by hand on Oct. 18, 2023, destemmed, crushed, maceration in the press, before being pressed, 4 weeks temperature-controlled fermentation in stainless steel tanks, 3 months on the lees.
<b>Tasting notes</b>	Delicate herbal spice, white peach, dark minerality, a hint of orange zest. Taut and fresh, pleasant, dry style, lively structure, mineral-salty finish, makes you want more.
<b>Drinking temperature</b>	Drinking temperature: 7 - 9 ° C
<b>Food pairing</b>	With fine freshwater fish, fine pasta dishes with mushrooms or smoked fish and white poultry
<b>Ratings</b>	92 Falstaff points

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