

OBELISK



Riesling

2021 | VOC, dry

Tasting notes:

Wine of golden color and high viscosity. Medium intensive aroma of lemon grass, tropical fruit and honey. Intensive structural taste of citruses, gooseberry, pineapple and touch of kerosene. Crispy acids and very long fresh aftertaste.

Technology:

Grapes were hand-picked in the end of 2019 season. 12 hour of cold maceration gave structure to the juice. Juice was inoculated with own uncommercial yeast and wine was fermented both inox and oak barrel vessels. After fermentation sur-lie technology was used.

Winemaker's note:

I'm working with this parcel of 40 years old vineyard since 2012 and I was never disappointed. Due to Botrytis, there are raisins in bunches, which gives unique aroma and character to the wine.

vineyard	batch	residual sugar	acids	aging potential	alcohol
Hintertály	0721	2.70 g/l	7.50 g/l	1 – 5 years	11.50 % vol.

S u i t a b l e f o r v e g a n s