



# Ried Gaisberg 1. Lage Riesling

DAC Kamptal, Schloss Gobelsburg, 2017

750 ml

**CHF 28.–**

Art. nr. 15011717

His complex nose fills you with expectations. It is distinctly floral and white fruity with the scent of lilies of the valley and lilies, white peach and a hint of passion fruit. The ageing in the large Manhartsberg wooden barrel gives it a fine almond note. On the palate, the start is fulminant with a spicy-fruity taste, a wonderfully juicy acidity and meltingly smooth. After a long, slightly salty finish, it just calls for the next sip.

Origin:	<b>Austria / Niederösterreich / Kamptal</b>
Place name:	<b>Kammerner Gaisberg</b>
Grape variety:	<b>Riesling</b>
Maturity:	<b>1 to 6 years</b>
Serving temperature:	<b>10 to 12 °C</b>
Drinking suggestion:	<b>Mild Asian dishes, Fish ragout with saffron sauce, Succulent chicken breast with cream sauc, Giant crevettes, grilled langoustines, Vegetable cous-cous</b>
Vinification:	<b>fermentation in steel tank, soft pressing</b>
Harvest:	<b>hand-picking, strict selection, in small boxes</b>
Maturation:	<b>in large wooden barrel/foudre</b>
Bottling:	<b>filtration</b>
Volume:	<b>13.5 %</b>



**Certified integrated production**

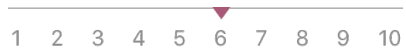


**Vegan**

## Epicurean profile

### Nose profile

#### Intensity



#### Floral



#### Fruitiness



#### Spiciness



#### Wood influence



#### Complexity



### Palate profile

#### Initial impression



#### Acidity / Juiciness



#### Minerality/astringency



#### Body



#### Length

