



# Ried Gaisberg 1. Lage Riesling

DAC Kamptal, Schloss Gobelsburg, 2017

750 ml

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



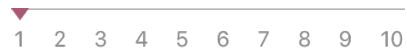
#### Fruitiness



#### Spiciness



#### Wood influence



#### Complexity



### Palate profile

#### Initial impression



#### Acidity / Juiciness



#### Minerality/astringency



#### Body



#### Length

