

Rizling Rýnsky (Riesling) 2021, 0,75l



CLASSIFICATION:

Wine from Slovakia

Wine from ecological vineyards

Wine without geographical indication of origin
white, dry

Wine with reduced histamine content <0.25 mg/l.

VARIETY:

Riesling 100 %

WINE DESCRIPTION:

APRICOT, LINDEN FLOWER, HONEY,
JUICY, LIME PEEL

The grapes used to make this beautiful wine come from our Sari hunt.

The color of the wine is rich, golden with reflections of green. A nice, mature aroma hides notes of linden flower, lime, and in the background, a soft kerosene also shows itself as a secondary effect.

In the taste, the wine is full with long acidity, pleasantly harmonized with fine residual sugar with an expression of juicy lime and green apple.

FOOD PAIRING :

freshwater fish – soft cheese – seafood – asian cuisine

WINE SERVICE:

at a temperature of 8 - 10 °C in slightly closed tulip cups
with a volume of 450 - 500 ml

BOTTLE MATURITY :

3 - 5 years

WINE AWARDS:



Viticultural area	Nitrianska
Vineyard district	Vrábeľský
Vineyard village	Tajná
Vineyard hunt	Sari
Year of planting the vineyard	2009
Soil	medium heavy , clayey , sometimes stony
Grape harvest date	18.10.2021
Sugar [°NM]	25
Alcohol [% obj.]	14
Residual sugar [g.l⁻¹]	5,3
Acid [g.l⁻¹]	7,6
Bottle type	burgund
Cap	screw-cup
Production batch	L27-2021
Bottle amount	3208

WINE DIARY:

The grapes for the production of this wine were harvested by hand on October 18, 2021

The sugar content of 25 °NM and the nice acidity already predicted to us that we had grown an excellent raw material. After destemming, we ground and pressed the grapes. The cider thus obtained was statically de-sedated and left to ferment with a noble wine yeast culture from the Riesling Rýnsky variety. Fermentation took place in stainless steel containers at a temperature of 16 °C. After fermentation, the young wine was removed from the yeast, then clarified and briefly matured in a stainless steel container until the bottling date.

