

Riesling Falkenstein 2018

- Origin:** lower austria, Austria
- Varietal(s):** Riesling
- Color:** Bright golden yellow.
- Description:** Inviting nose with intense white-peach aromas and cool, mineral spiciness. The palate is full and round with juicy apricot fruit and extracted sweetness. Lively balance of fruit and acidity and inviting drinkability.
- Terroir:** Falkenstein is a truly historic wine site and since the Middle Ages a hallmark for quality. Facing south, sheltered, 15 million years ago situated at the border of the carpathic sea, rich in fossils and shell limestone.
- Vinification:** The grapes are selectively hand picked and pressed after 24 hours of cold maceration. Slow fermentation at low temperatures in stainless steel preserves the characteristic fruit-character.
- Food-Pairing:** Smoked trout with horseradish sauce, sweet-and-sour dish, soy dishes, asparagus & sauce hollandaise, risotto alla milanese, fried/grilled char, grilled whitefish, halibut & capers, breaded fried trout, ginger dishes, roasted sucking-pig & cabbage salad, fondue Bourguignonne, veal cutlet, braised saddle of young wild boar with honey crackling



**NACHHALTIG
SUSTAINABLE
AUSTRIA**

The Winery

Dürnberg in the picturesque village of Falkenstein is managed by winemaker Christoph Körner together with his friends and business partners Matthias Marchesani and Georg Klein. „The three from Dürnberg“ are true wine enthusiasts and therefore constantly aim at the creation of wines with strong character that unite the traditional and the modern in a refined, sophisticated way.

The mixture of limestone and loam comprise the typical wine soil – the terroir - of the region. Elegance, complexity on the palate and cool minerality are rooted here.

No matter which measures are taken in the vineyards, the sustainable use of natural resources is at the forefront of Dürnberg’s care. As every detail of the vineyards is known, the team has formulated his own rules of eco-management. Only resources that are permitted for “controlled integrated production” are used. Because of this sustainable management, the Dürnberg team is proud of their healthy old vineyards with up to 60 years old vines!

Dürnberg Winery is a „Leading Wine Producer“ of the Weinviertel region and certified for its sustainable production.

Quality Wine

dry

Alc.: 12.5 % Vol.

Contains Sulphites

Weingut Dürnberg - Neuer Weg 284 - A-2162 Falkenstein - Tel.: +43/(0)2554-85355 - weingut@duernberg.at - www.duernberg.at - facebook.at/duernberg