

Riesling

"Terrassen" 2025

92
points

Falstaff

Origin	Niederösterreich
Grape variety	Riesling
Category	BIO Traisental DAC
Analysis	Alc: 12.5% vol, Acidity: 7.3 g/l, Rs: 6 g/l, dry
Potential	2026-2036

Site

Different single vineyard parcels from the Traisental region;

Vinification

Selection of the best physiologically ripe grapes; Combination of batches from whole-cluster pressing and skin contact maceration; pressed; fermented in stainless steel; kept on the lees for 3 months.

Tasting notes

Light yellow green; splendid bloom perfume intermingled with small white peach aromas; the palate is tightly knit and has acid structure rich in finesse; exuding delicate hints of lemon; vivid and vibrant with a vigorous finish that comes back in a wave of stone fruit flavours.

Serving suggestion

Goes best with fish e.g. with trout or salmon; also very good with spicy food; especially asian cuisine.

EAN13 code bottle 9120013674720

EAN13 case code 9120013674737



Nutritional Information