PROIDL

RIESLING 'EHRENFELS'



Aromas of dried thyme coupled with candied orange and lemon peels on the nose. The palate is dry and intense with a rich texture balanced by tight acidity.

Color: White

Grapes: 100% Riesling

Soil: Granite and gneiss

Altitude: 300-600 m

Age of Vines: 45 years old

Vineyard Cru: Ehrenfels

Farming practices: sustainable

Yeast: indigenous

Malolactic fermentation: no

Fermentation vessel: stainless steel

Aging: 9 months in 1000 L Austrian oak

barrels

Production: 2500 bottles per year

