



RIESLING DOC  
SOUTH TYROL 2018

# Athos

*The grapes for this Riesling grow in our terraces at 580 m above sea level directly at the winery above Merano. Here the grapes ripen in a cooler microclimate and can thus develop their beautiful fruit. In addition, the typical fresh animating acidity is preserved. The soils are characterised by mineral-rich granite and porphyry.*



Variety: 100% Riesling



Alcohol: 13,5% vol.



Drinking maturity: 2020 – 2030



Maturation of the wine:  
steel tank and wooden barrel



Drinking temperature: approx. 12 °C



Acidity: 7 g/l



Yield: 48 hl/ha

Residual sugar: 2 g/l

## TASTING NOTE

Our delicately fruity Riesling smells of peach and apricot, is elegant and fresh on the palate. It also convinces with a slightly mineral finish. Fits as an aperitif, with cold starters, salads and Mediterranean dishes.

## VINIFICATION

The grapes remain on the vine until they are absolutely ripe and are later read by hand. A long maceration period on the press extracts the typical Riesling notes from the berry skin. The fermentation is 100% in the wood at about 18°C. This is followed by 10 months of ageing on the fine yeast.