

Riesling

TOPF

Wechselberg Spiegel M

ERSTE LAGE

A Riesling which stands for its remarkable fruit underlined by a fine structured acidity and a hint of residual sugar. The flinty nose is dominated through the amount of slate in the soil. A complex and everlasting wine which brings many pleasant hours.



name	Riesling Wechselberg Spiegel „M “
grape variety	Riesling
vintage	2017
quality category	Kamptal DAC Reserve
country of origin	Austria
wine growing region	Kamptal
site	Wechselberg Spiegel
soil	volcanic slate
vine age	planted in 1997
plantation density	about 4.300 vines/ha
time of harvest	October 2017
vinification	15% whole grape fermentation
maturation	stainless steel tank
must weight	20,5° KMW
alcohol in % vol	13.5
acidity in g/l	5.8
residual sugar in g/l	2.7

The site: The grapes of this wine come from one of the most valuable vineyards we have, the “Wechselberg Spiegel” An unique monopoly vineyard where we turned the site from a south-west direction to a south-south-west direction. This sophisticated procedure has been possible by removing the humus followed by an adjustment of the terraces. After re-spreading the humus, the Riesling has now the best requirements for great wines.

- Maximilian Topf -
winemaker in the 5th Generation

