

# Riesling

## ROTHENBART 2016



93 Points *Falstaff*    94 Points *A la Carte*    93 Points *Wine Enthusiast*

<b>Origin</b>	Traisental
<b>Variety</b>	Riesling
<b>Category</b>	Traisental DAC Reserve
<b>Analysis</b>	Alc: 13,0 % vol., Acidity: 6,4 g/l, Rs: 1,0 g/l, dry
<b>Potential</b>	2017 - 2027

### SITE

The vineyards of Ried Rothenbart are some of the highest vineyard terraces in the Traisental valley, reaching up to 380 meters above sea level. Meager sandy and rocky brown earth soils rest on the Hollenburg-Karlstetten Formation, which consists of limestone-dolomite conglomerate with occasional marls. The high iron and manganese content give the soil a reddish colour, from which the vineyard's name is derived.

### VINIFICATION

whole cluster pressing; fermentation in stainless steel; 8 months storage on the lees.

### TASTING NOTES

Deep and perfectly ripe and concentrated Riesling aromas and tropical fruits intermixed with spicy-mineral; flinty and even iron aromas that give the Rothenbart an aristocratic and very distinctive nose. Full bodied, super clear and precise on the palate, this is a fresh, stunningly lean and grippy Riesling with an almost austere finish.

### SERVING SUGGESTIONS

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

### PRODUCT CODES

EAN Bottle Code: 9120013667265

EAN Case of 6 Code: 9120013667272



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