



Montiggl Riesling 2016

A native of Germany, this grape variety yields forth the world's most beautiful white wines and has found an ideal terroir in some parts of South Tyrol. Riesling demands a lot in a vineyard site and prefers a cool yet very sunny climate. That is exactly what Montiggl offers. The local porphyry soils give the wine its backbone. Fruity notes and mineral acidity make Montiggl Riesling truly captivating. This elegant wine is enjoying more and more popularity.



Yellow-green



Intense aromas of white peach and apricot



Elegant, balanced, mineral

Grapevines

Variety: Riesling

Age: 5 to 20 years

Area of Cultivation

Sites: Vineyards in Montiggl above the large Montiggler Lake (480 – 550 m)

Exposure: South/southeast slope

Soil: Gravel and pebbly soil

Training System: Guyot

Harvest

2016: End-September to early October; harvest and selection of grapes by hand

Vinification

Fermentation in stainless-steel tanks, followed by development on the lees for another five months.

Production

Yield: 60 hl/ha

Alcohol Content: 13 %

Residual Sugar: 6,5 gr/lt

Acidity: 6,3 gr/lt

Pairing Recommendations

This all-rounder pairs nicely with light fish dishes, Asian cuisine and vegetable dishes.

In spring, it is lovely with asparagus salad with a ham roll filled with Bozner sauce. It is also lovely with goats cheese.

Storage/Potential

4 to 6 years

Recommended glass



Awards

2015: 90 Points Wine Spectator

2014: Decanter World Wine Awards:
"Bronze"

2013: Silver Medal - International
Wine & Spirit Competition 2014

2012: Bronze Medal, Naturns
Riesling Days; 91 Points Wine
Enthusiast

2011: Gold Medal, Naturns Riesling
Days

2010: Silver Medal, ProWine China