

Proidl Senftenberg Riesling Ried Pfeninberg Erste Lage Kremstal DAC

Weingut Proidl

Austria - Kremstal

Individualistic terroir-wine from a steep slope of mica schist – by no means a wine for vino logical techno-fans! Glistening golden yellow, apricot fruit packed in salty minerality and invigorating acidity give the wine its weightless elegance and grace, despite its substantial power. This wine wins the best prognosis for future enjoyment (if you do not drink it before!)

Specifications

Wine Type	White
Varietals	100% Riesling
Age of Vines	between 30 and 60 years old
Agricultural Practices	Sustainable
Soil type	Slate and Schist
Vinification	100% handpicking. Two times sorting in vineyards and one sorting table. 50% destemmed and 50% full cluster. > 50% of the wine was aged in large (500-2000 liter) wooden foudres (with ML fermentation) for 5 months. Wooden foudres are made of Austrian Oak, French Oak and Acacia. > The other 50% was aged on the lees in Stainless steel tank (no ML fermentation).
Production	200 (9-liter cases)
Pairings	Roasted pork, veal or chicken, game dishes, fatty fish and seafood. Spicy foods and hard cheeses such as Parmesan and Gouda. Austrian dishes such as <i>Tafelspitz</i> (boiled beef) or <i>Käsespätzle</i> (cheese noodles).



Reviews and News

2023 Proidl Senftenberg Riesling Ried Pfeninberg EL reserve - 96 PTS - JS