

Proidl Senftenberg Riesling Ried Ehrenfels 1er Cru Kremstal DAC

Weingut Proidl

Austria - Kremstal

A concentrated and dense, almost introverted wine made from perfect clusters. Constructed without any ornamentation or hastiness. For connoisseurs who like to leave the vinous beaten path and go exploring.

From a monopol vineyard

Specifications

Wine Type	White
Varietals	100% Riesling
Age of Vines	between 20 and 30 years old
Agricultural Practices	Sustainable
Soil type	amphibolit, paragneis, slate, marble, bronzit
Vinification	The physiologically fully ripened grapes are harvested by hand in several passes at the end of October and beginning of November. A portion of the grapes is destemmed and left on the skins for 10-12 hours of maceration. The leisurely fermentation with ambient yeasts in stainless steel promotes a multilayered expressivity. Bronzite, marble, paragneiss & amphibolite give the wine its great complexity and individuality. After fermentation, extended maturing on the lees in a large wooden cask before bottling at the end of August.
Production	200 (9-liter cases)
Pairings	Shellfish, white fish, asparagus, soft cheeses, Austrian pork dishes and Wiener Schnitzel.



Codes, Weights and Measures

UPC	7 84585 03315 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03315 4
Case Weight	33
Cases/Pallet	60
Layers/Pallet	9
ABV	13.50%
SRP	\$ 120.50 USD 750mL Bottle

Reviews and News

2023 Proidl Senftenberg Riesling Ried Ehrenfels 1er Cru - 97 PTS - JS