



Brindlmayer Wine –
Enthusied craft, sensuous roots.

Riesling KLASSIK Traisental DAC 2016

91/100 Points: Andreas Larsson – Best Sommelier of the World

Bright light golden color with some co2. Rather floral and grapey nose with hints of fresh grapes almost Muscat-like with citrus and fresh herbs, some flinty notes as well. Nice grip on the palate, rather slim yet with dense fruit and a long vigorous finish with ripe yellow fruit and stony/chalky notes. Pure and precise.

90 A la Carte- and Falstaff-Points

- Variety:** Riesling
- Origin:** Traisental, Austria
- Analysis:** dry
Alcohol: 12.5 % vol
- Quality:** Traisental DAC
- Potential:** 2017 - 2025
- Site:** Southeasterly inclined slopes with loess on the surface and conglomerates underneath support the typicality of this variety adding elegant mineral touch.
- Winemaking:** Harvested, de-stemmed, crushed and after short fermentation with the skins pressed gently in pneumatic press. Temperature-controlled fermentation in stainless steel tanks followed after fining by aging in stainless steel tanks.
- Serving:** Serve chilled (9-11° C.), fits well with fried or grilled fish or a fish-risotto; also fish-based starters, smoked salmon but also many vegetables are a prime choice with this Riesling.