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## Riesling Ried Pfeningberg Kremstal Reserve 1.ÖTW Lage 2017

|                   |                                                                       |
|-------------------|-----------------------------------------------------------------------|
| Winery            | Weingut Familie Proidl                                                |
| DAC               | Kremstal DAC                                                          |
| Wine area         | Kremstal, Austria                                                     |
| Wine type         | White wine                                                            |
| Grape varietal    | Riesling                                                              |
| Quality level     | Qualitätswein                                                         |
| Sweetness         | dry                                                                   |
| Contents          | 0.75 liter                                                            |
| Awards            | Falstaff 2018, Meiningers Sommelier Magazin 2018, JAMES SUCKLING 2018 |
| Alcohol level     | 13.5 vol%                                                             |
| Acid              | 6.5 g/l                                                               |
| Rest sweetness    | 2 g/l                                                                 |
| Aroma of the wine | Wiesenblumen, Weingartenpfirsich                                      |
| Vineyard site     | Pfeningberg                                                           |
| Closure           | Screw cap                                                             |
| Aging             | Stainless steel tank                                                  |

Individual terroir wine from a Senftenberg prehistoric steep slope, nothing for vinological techno fans! Shiny golden yellow, apricot fruit packed in mineral tones and the invigorating acidity give the wine, despite its enormous power, hovering elegance and light-footedness. Best future prognoses (if you do not drink it before).