

RIED FLAMBERG Morillon 2022



This mineral and finely chiselled wine is the result of the limestone soil and cool microclimate of the Flamborg vineyard. It's a delightful expression of freshness and finesse, with vibrant notes of Amalfi lemon and a bouquet of garden herbs. Its delicate, silky texture is paired with a medium-bodied frame, making it both refreshing and elegant. The finish is impressively long with incredible minerality and precision. Made from organically grown grapes, this wine offers a pure, refined experience from start to finish.

organic wine, GSTK

Alcohol	13 %Vol.
Residual sugar	1,7 g/l
Acid	6,4 g/l

Origin

The Flamborg vineyard rests on a massive coral limestone reef that formed in a primordial sea around 15 million years ago; numerous fossilized shells can also be found in the topsoil. The site rises from 400 to 450 meters above sea level and drops steeply to the west. Fresh winds from the nearby Koralpe mountain range create a cool microclimate.

RECOMMENDATION

With the balance of rich texture and crisp acidity the wine pairs beautifully with a wide range of dishes. Try it with steamed dim sum, roasted chicken, lobster, or grilled fish, where the wine's body complements the delicate flavors.

AGING POTENTIAL
2030-2035

Vinification

In 2022, the physiologically ripe grapes were harvested by hand at the end of September. The grapes were gently pressed and the juice fermented in large wooden barrels with the vineyard's own yeasts. An 20-month ageing on the fine lees gives the wine complex aromas, elegance and balance.

SPECIAL FEATURES

The special terroir is part cool microclimate, part ancient limestone soil formed 15 million years ago from the primordial sea. Its stamp gives the nuanced, mineral-shaped wines of the Ried Flamborg an engaging, one-of-a-kind character.

AWARDS

Suckling 96 P.