



HOFKELLEREI DES FÜRSTEN VON
LIECHTENSTEIN
SEIT
1710

F.L. Classique

VINEYARD SITE: Karlsberg – Herrnbaumgarten – Weinviertel
GRAPE VARIETIES: 55% Riesling, 45% Grüner Veltliner

“The Queen of White Wines“. As the name suggests, the Riesling grape has its origin in the Rhine region. The grape was selected from wild vines found on the Upper Rhine. Ungrafted vines of this species were first mentioned in Rüsselsheim in 1435. The name Riesling supposedly comes from its inclination to “verrieseln“ (couluring). Being a late-ripening variety, it needs the best sites. Apart from that, it is rather rewarding when cultivated. Yields are low (Domäne: 400 g/m²), yet it boasts lovely fruit aromas and flavors reminiscent of peach and apricots. Riesling has enjoyed a great tradition at our estate, being most important for crafting both still wines and sparklers.

The origin of Grüner Veltliner cannot be exactly traced back. It may, however, be referred to as an indigenous Austrian grape variety, representing Austria’s largest area under vine. Nowhere in the world are there better growing conditions such as climate and soil as in Austria. It is a very fertile plant, and so its yield must be strongly reduced.

Winemaker’s comments: The grapes were picked by hand under dry and warm weather conditions at 21.7 °Brix. After destemming, the berries were left on the skins for a short time. They were then pressed using a pneumatic tank press. The fermentation of the base wines took place at 22°C, the second fermentation lasted for twelve months. Dosage: 10 g/l.

Tasting notes: Ripe, pale yellow color; very nice and delicate fragrance of peach; fine bubbles; ripe character, lingering.

Alcohol: 12.5% by vol., total acidity 6.0 g/l, residual sugar 8.0 g/l.

Popular: as an aperitif or for special occasions

Drinking temperature: 8 -10°C

Drink: 2018 - 2021

Winemakers: Josef Weinmeyer / Gottfried Preier

