



Estate owned by:  
Michaela Haas-Allram and Erich Haas  
Winemakers: Erich and Lorenz Haas  
Total acreage of vine: 69 (28 ha)  
Winery Production: 180,000 bottles  
Region: Kamptal



## Riesling Gaisbert, Kamptal DAC Reserve

### WINE DESCRIPTION

An abundance of fruit in small and concentrated expression on the palate. This wine reflects the poor mineral soil as well as the differences between day and night. It really demonstrates the greatness of the vineyard it comes from. This southwest facing site is located on the southern foothill of the Manhartsberg. In the upper area, the soil is comprised of paragneiss, mica schist, and amphibolite. Meanwhile, the foot of the slope is made up of mainly limestone-free silicate brown earth with a sandy, somewhat silty consistency with gritty, stony portions. There is weathered mica schist in the subsoil, plus some amphibolite, limestone, and remnants of loess.

### TASTING NOTES

Aromas of vineyard peaches and apricot. The rich entry leads to a ripe, full-bodied palate with solid underlying acidity. Great cut and intensity.

### FOOD PAIRING

Fish, light cheese, poultry, sushi

### VINEYARD & PRODUCTION INFO

|                       |  |
|-----------------------|--|
| Vineyard appellation: | Gaisberg                                     |
| Vineyard location:    | Kamptal                                      |
| Vineyard size:        | 2.25 acres (1.5 ha)                          |
| Soil composition:     | Mica schist with a thin layer of brown earth |
| Training method:      | Spalier                                      |
| Elevation:            | 1030 feet (315m) above sea level             |
| Vines/Acre:           | 1623/acre (4,000/ha)                         |
| Exposure:             | Southwest                                    |
| Age:                  | 31 years                                     |
| Harvest time:         | 1st week of November                         |
| First vintage:        | 1992   |
| Production:           | 4000 bottles                                 |

### WINEMAKING & AGING

|                                |                       |
|--------------------------------|-----------------------|
| Varietal composition:          | 100% Riesling         |
| Fermentation container:        | Stainless steel tanks |
| Maceration technique:          | Cold                  |
| Type of aging container:       | Stainless steel tank  |
| Length of aging before bottle: | 9 months              |
| Length of bottle aging:        | 1 month               |

### ANALYTICAL DATA

|                 |          |
|-----------------|----------|
| Alcohol:        | 13.5 %   |
| Residual sugar: | 4.8 g/L  |
| Acidity:        | 7.4 g/L  |
| Dry extract::   | 24.4 g/L |