

PROIDL

RIESLING 'EHRENFELS'



Aromas of dried thyme coupled with candied orange and lemon peels on the nose. The palate is dry and intense with a rich texture balanced by tight acidity.

Color: White

Grapes: 100% Riesling

Soil: Granite and gneiss

Age of Vines: 45 years old

Altitude: 300-600 m above sea level

Aspect: South

Training system: Lenz Moser

Fermentation: spontaneous fermentation in stainless steel

Aging: 9 months in 1000 L Austrian oak barrels

Production: 2,400 bottles per year

Represented by Soilair Selection

[Sevenfifty.com/RieslingEhrenfels](https://www.seventy.com/RieslingEhrenfels)