



SANT THIAS



SANT THIAS RIESLING

A bottle of pure elegance.

Origin: Herrnbaumgarten – Niederösterreich

Soil: Cultivated parent soil on loess and schlier.

Harvest: Picked by hand.

Grape processing & vinification: Destemmed, long maceration (8 h), chilled fermentation at 18°C in stainless steel vats.

Analysis: Alc.:12.0% ABV; residual sugar: 6.0 g/l; acidity: 6.5 g/l

Description: Juicy white vineyard peach, floral notes and a touch of lime zest, which is elegantly highlighted by a harmonious and pleasant acid structure. The finish is long and features an appetizing lemony touch.

Foodpairing: Perfect for grilled meat.

Closure: Screw cap.

Drinking temperature: 8 to 10°C

Best age to open: 1 – 3 years after harvest