

Richard Walzer 2021 Auslese

Country	Austria
Region	Kremstal
Color/Style	White
Varieties	Chardonnay, Riesling
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Aging Vessel	Stainless Steel
Filtered?	Yes
Fining Agents	Bentonite
Yeast Protocol	Cultured
Malolactic Conversion	No
Added Sulfur	Yes
Closure	Screw-top
Soil Types	Gravel, Loess
Elevation (meters)	270-300
Farming Practices	Conventional
Harvest Method	Hand-harvested
Other Vineyard Details	South-facing Vineyard



WineWise Notes: A few numbers help tell the story of this wine, but do not explain its simple and utter deliciousness : 500 liters made; 45% of grapes infected with botrytis; 175 gm. of residual sugar; 6.6% alcohol; 8.6 gm. of acidity. Unspittable.

In line with the theme so far, Richard presides over a miniscule estate with his partner Petra, producing 20 – 25,000 bottles a year from vineyards within 700 meters of his winery. His soils are 80% loess and 20% conglomerate and his vineyard practices would all be classified as sustainable. He also prefers whole-cluster fermentation. The wines are generous in flavour but polished, and he does not shrink from bucking trends in matters of dryness when the grapes tell him to do so!



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