



SAND 1 - Riesling

Gutswein - bold & fruity

Appellation & Origin:	Lower Austria
Single vineyard:	single vineyard selection
Vine variety:	Riesling (100%)
Quality level:	quality wine
Vine age:	45+
Terroir:	loess
Maturing:	steel tank
Fermenting temperature:	18 °C
Fermenting duration:	14 days
Barrel maturity:	month 3+
Drinking recommendation:	first 3 years
Serving temperature:	9 - 11 °C



Dining Recommendation:

A versatile food companion that pairs well with light meats, various types of fish as well as light dishes. This wine is also suitable as an aperitif and for social gatherings.

Wine description:

Light green in colour, featuring delicate yet pronounced peach aromas. Very refreshing with a lively presence on the palate, characterized by vibrant acidity and a subtle touch of residual sweetness. Culminates in a harmonious and fruity finish. A superb example of a light and dry Riesling.

Winery Zöhrer

Tony Zöhrer was born and raised into a family steeped in the centuries-old knowledge and traditions of the Zöhrer Winery, which dates back to 1270. The family consistently works to harness the potential of their extensive vineyards, some of which have been in their possession for 450 years and are among the most prestigious in the Krems Valley. The majority of the vines were planted by his father and grandfather between 40 and 100 years ago, with a special focus on the Grüner Veltliner and Riesling varieties. These wines boast a distinctive profile shaped by their terroir and have garnered international acclaim. The family philosophy for over 750 years has been “The art of vinification of great wines is to keep the creation as simple as possible

