Am Berg 2018 Riesling Mittelberg DAC

WineWise Code	AAB-RIM18
Country	Austria
Region	Mittelberg
Subregion	Kamtal
Color	White
Case Size	12x750
ABV	12
Acidity	5.9
Residual Sugar	1.2
Closure	Screw-top
Annual Cases Produced	500
Varieties	100% Riesling
Maceration Notes	18 hours at 12 degrees C
Pumpover / Punchdown	None
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	10 days
Aging Method	Stainless Steel 100%
Aging Duration (months)	6 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Spontaneous
Lees Contact / Stirring	5 months
Malolactic	No
Added Sulfur	Yes, 90 mg/L
Vineyard Name	Rennweg, Weiße Mauer
Soil Type	Granite
Elevation (meters)	390
Vineyard Aspect	Southwest
Vine Age (years)	30
Vine Yields (hl/ha)	40
Farming Practices	Sustainable
Grape Picking	Hand-harvested

Notes from the producer:

Mittelberg is the most northwestern village in the Kamptal. It is bordered on the west side by the Spießberggraben and the Sirnitzbach and on the east side by the Loisbach. The vineyards are situated on a plateau high above Langenlois at an altitude of 300 to 450 metres above sea level. The minerality of the primary rock soils characterises the Riesling, the terraces are oriented from east to south to west.

The Gruber family likes to keep things simple so they have a small (and friendly!) team. A small team means everyone can be fully involved in the winemaking from start to finish. It's just Michael, Ludwig junior, mother Melitta, father Ludwig and the unique grandmother. It also means Michael, the winemaker, can spend his whole time in the winery and vineyards making wine rather than managing a large team of people. Great winery facilities allow them to pick their grapes when they think they are ripe. The family members go through our vineyards together and taste the grapes before they start to pick all the grapes by hand. Family means they have the benefit of generations of experience through the ups and downs of vine-growing.



WineWise Notes:

It would have been criminal to leave the Riesling counterpart to the GV above behind, even if the greatest grape variety in the world will always play a serene second fiddle to its louder counterpart in the commercial Austrian context! The grapes all come from two splendid sites – Weisser Mauer and Kellerberg (where Barbara Öhlzelt grows such memorable wine). A wine "green" in colour and nature, whose initial grassiness soon reveals honied notes. Taut and snappy, pure and stony, with a long tarry finish. A real character, but not in any sense outré.

Mittelberg is a scant three kilometers from Langenlois and, at 400 m. average elevation, somewhat higher. The estate stretches to 13 hectares, distributed between ten sites, with three distinct soil types (Urgestein, loess and loam). The price-quality relationship is exceptional, and we think we have discovered a star.

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