

Am Berg 2018 Riesling Ried Loiserberg DAC

WineWise Code	AAB-RIL18
Country	Austria
Region	Mittelberg
Subregion	Kamtal
Color	White
Case Size	12x750
ABV	12.5
Acidity	5.6
Residual Sugar	2.7
Closure	Screw-top
Annual Cases Produced	125
Varieties	100% Riesling
Maceration Notes	24 hours at 10 degrees C
Pumpover / Punchdown	None
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	2 weeks
Aging Method	Stainless Steel 70%, Cask 30%
Aging Duration (months)	11 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Spontaneous
Lees Contact / Stirring	9 months
Malolactic	No
Added Sulfur	Yes, 100 mg/L
Vineyard Name	Ried Loiserberg
Soil Type	Granite
Elevation (meters)	340
Vineyard Aspect	Southwest
Vine Age (years)	35
Vine Yields (hl/ha)	30
Farming Practices	Sustainable
Grape Picking	Hand-harvested

Notes from the producer:

The Loiserberg is one of the largest vineyards in the Kamptal valley and stretches from Langenlois at 250 metres up the mountain to Mittelberg at 380 metres. Apart from the loess layers, which become thicker towards the south-east and at the foot of the Loiserberg, and the marble lenses in places, mainly lime-free rocky brown soils are formed here over silicate crystalline rocks such as paragneiss, mica slate and amphibolite, which alternate in a narrow space.

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:

This renowned vineyard, also cultivated by the likes of Bründlmayer and Hiedler, is exceptionally rocky and windswept. Its pronounced diurnal temperature changes give rise to wines that are simultaneously exotic in their fruit expression but nervous and salty in their acid structure. This beauty is no exception, whose elegance and length on the palate explain why Grubers regard it as their favorite site.

Mittelberg is a scant three kilometers from Langenlois and, at 400 m. average elevation, somewhat higher. We were struck by the sheer brio and purity of the wines, many of which hail from vineyards familiar to us from the big guns of Langenlois. 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.