PROIDL

RIESLING 'HOCKACKER'



Powerfully structured, with racy acidity and flavors of grapefruit, apple and ripe citrus. Slate, lemon curd, and smoke round out a sumptuous finish.

Color: White

Grapes: 100% Riesling

Soil: Granite and alluvial

Age of Vines: 30 years old

Altitude: 300-600 m above sea level

Aspect: Southeast

Training system: Lenz Moser

Fermentation: Spontaneous fermentation in

stainless steel

Aging: 8 months on the fine lees

Production: 3,600 bottles per year

Represented by Soilair Selection

Sevenfifty.com/RieslingHockacker