



NIKLAS

WEINGUT



MONDEVINUM

Südtiroler Kerner Riserva DOC 2016

A full-bodied white wine, dry and superbly zesty.
Fruity and mineral aromas with lots of body.
Like the dragonfly. That is our Kerner.

TASTING NOTES

Color: intensive yellow

Aroma: intensive and complex fruit notes of ripe peach and apricot interacting with mineral ripeness.

Taste: full and racy on the palate with a powerful body and persistent mineral finish.

FOOD PAIRINGS

Ideal with tasty starters; especially good with fish and seafood as well as white meats.

VINIFICATION

Cold maceration on the skins. The must is fermented in 500 l oak barrels followed by 10 months aging on the lees in wooden barrels.

AT A GLANCE

Grape variety, age of vines: Kerner (Rhine Riesling x Trollinger), 40 years.

Site: Muttergarten and Vial, 460 - 550 a.s.l.

Soil: very stony, calcareous gravel

Vine training: high cordon and pergola training systems, near-natural integrated production.

SERVING TEMPERATURE 12 - 14 °C

OPTIMUM MATURITY at least 5 years

ALCOHOL 14 % vol

TOTAL ACIDITY 7,1 g/l

RESIDUAL SUGAR 2 g/l