
Riesling Gebling



The Gebling vineyard is mainly planted on terraces; it is on a steep slope located north of Rohrendorf reaching towards Krems. The soil is one of the highest loess sediments in Europe. The origin of the name 'Gebling' is thought to mean 'yellowish', referring to the soil color. Gebling is especially interesting for producing exceptional and spicy Grüner Veltliners and elegant Rieslings. The vineyard is located in Rohrendorf, right behind Hermann Moser's cellar. The typicality of this Riesling is that it shows consistently strong stone-fruit influences. The grapes are handpicked and de-stemmed, followed by a 3-hour long maceration. Fermentation in temperature-controlled stainless steel tanks.

Grape varieties : Riesling

Soil : Loess

Alcohol : 12.5%

Tasting notes :

Aromas of intense stone fruits, fine honey, fresh mandarin peel, delicate herbs and spices such as sage, juniper and nutmeg. Well defined on the palate. Solid, crisp, a lighter-styled Riesling showing purity with a lively core. Tight minerality. It will go particularly well with sushi or lightly-spiced Asian cuisine. It is also great with salmon or tuna. Good aging potential from the rich mineral character.

Press Notes

Wine Spectator

2012

93 points

Wine Enthusiast

2013

91 points

