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ORIGIN & TERROIR

Achleiten is a legendary ried on the edge of the village of Weißenkirchen. Dry stone walls from the 12th century retain silicate-rich hillside soils and shape the look of this top site. The topsoil in the upper part of the vineyard contains Gföhl Gniess. On the lower section of the hillside, dark sections of slate amphibolite rock emerge.

1982 VINTAGE

The 1982 vintage went down in the history books as the largest wine harvest ever recorded in Austria (4.9 mn. hl). The vegetation cycle was normal, blossoming optimal, and the summer quite warm. The severe dryness of autumn somewhat limited the ripeness of the fruit, leading to a marginally later harvest. Rain fell often in October, stretching the harvest out over two months into late November. The wines were delicately aromatic and tended toward lightness and fairly moderate gradations.

VINEYARDS & CELLAR

Sparse soils and steep stone terrace vineyards required laborious cultivation only possible by hand, and kept yields to a minimum. The grapes for this Riesling were handpicked. Spontaneous fermentation took place in large oak. Thereafter the wine spent an extended period on the gross lees and was bottled roughly 2-3 years after harvest. Cold fermentation and maturation in large casks provided depth and structure.

STYLE & CHARACTER

Clear, rich gold with shimmering hues. Well-developed aromatics with very clear and impeccably tender notes of stone fruit. Notably full-bodied and fruity on the palate, with hints of citrus and lime. Very long finish, concentrated, with a delicately appealing acidity. Ideally enjoyed chilled to around 12°C. A grand solo wine to celebrate even the most special of moments. Classically served with sweet desserts, it also pairs equally well with roasted Austrian goose, pâté, or spicy Indian fish curry.

1982: 90 Points | PARKER

2020: Europe No 1 - Worldwide No 3 | WORLD'S BEST VINEYARDS



Alcohol: 12,5 % | Acidity: 6,7 % | Residual Sugar: 1,8 g/l







RIFD ACHI FITEN



ROMAN HORVATH MW & HEINZ FRISCHENGRUBER

