



Gala
VÍNÁŘSTVÍ

WELSCHRIESLING 2015 HERMES

varieties	Welschriesling
vineyards	Hermesdorfen (Perná)
age of the vineyards	9 years
vineyard area	3 ha Hermesdorfen
soil type	calcareous loess, dry stony subsoil
production	50 hl/ha
harvest	harvested by hand on 8. - 11. 10. 2015
grapegrowing	Our vineyards are located on the edge of the grape-growing world, on the 49th parallel. They have steep, south and south-west facing slopes at about 250 m above sea level. The vineyards are managed using an integrated production system, single guyot training, green harvest, leaf plucking and hand cultivation.
vinification	Grapes arrive at the cellar quickly after harvesting, the grapes undergo a 12 hours period of skin contact. Wine matures for 10 months in old oak barrels (500 l) and over maturation we gently perform bâtonnage. After that we age the wine in bottles for at least 6 months bottled in August 2016
residual sugar	4 g/l
acid	6,7 g/l
alcohol	13,5 % vol
tasting notes	Green-yellow colour with pronounced tears down the inside of the glass. Clean fruity bouquet of focussed tropical fruit, with elegant tones of caramel and vanilla. The flavour is full with a balance of typical minerality. Welschriesling Hermes has a long finish as well as a potential for further aging.
recommended cellaring period	3 - 6 years