



PRODUCER PROFILE

Estate owned by: Toni and Ilse Bodenstein
Winemaker: Toni Bodenstein
Total acreage under vine: 43
Estate founded: 1715
Winery production: 7,000 Bottles
Region: Wachau
Country: Austria

Prager Klaus Riesling 2015

WINE DESCRIPTION

When Franz Prager co-founded the Vinea Wachau in 1983, he had already established a reputation as one of Austria's best winemakers. The marriage of Franz's daughter, Ilse, to Dr. Toni Bodenstein in the 1990s was the catalyst for sweeping renaissance at the winery. Bodenstein, a biologist, geologist and historian, spent years studying the geology of the region and focused much of his attention on preserving genetic diversity. His "Arche Noah" project, a planting of old Grüner Veltliner and Riesling clones is the result of his work. Bodenstein's scholarly approach, passion for biodiversity, and brilliant winemaking has elevated Prager to the highest echelon of Austrian wine producers. These may well be the oldest vines in existence in the Wachau, planted in 1938. The Bodensteins acquired this vineyard and released their first wine from here in 2005. Single stalk trained, "Stockkultur", in the old style, because these terraces are uneven and would never allow for a wire trained system anyway. Maintaining and repairing these old stake trained vines is a labor of love. In this wine are the complex aromas and deep savory characteristics only found in vines decades old planted to these infertile soils.

The vineyard Klaus is adjacent to Achleiten, separated by a path and a shrine to the Patron saint of wine -- St. Urban-- placed there hundreds of years ago by Cisterian monks. The shrine is to honor the cru and the path is there to mark the change in the soil from one vineyard site to another. The Bodensteins hold very old Riesling vines in Klaus, planted in 1952, from which comes a wine that Toni describes as "not a charming Riesling" with a wink in his eye. Often forbidding when young this might be the most powerful Riesling in the bunch.

TASTING NOTES

A pure, powerful Riesling with white peach and lime aromas, creamy notes and spice on the finish.

FOOD PAIRING

An elegant yet generous wine to pair with fish and white meat dishes.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Klaus vineyard
Vineyard size:	4
Soil composition:	Gneiss, Mica Schist, and Silty-Loam
Elevation:	858-957 feet
Vines/acre:	3,000
Yield/acre:	1.6 tons
Exposure:	Southern / Southwestern
Year vineyard planted:	1953
Harvest time:	November
First vintage of this wine:	1955
Bottles produced of this wine:	7,000

WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	34 days
Fermentation temperature:	64 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	7 months
Length of bottle aging:	2 months