



### PRODUCER PROFILE

Estate owned by: Toni and Ilse Bodenstein  
Winemaker: Toni Bodenstein  
Total acreage under vine: 43  
Estate founded: 1715  
Winery production: 3,200 Bottles  
Region: Wachau  
Country: Austria

## Prager Wachstum Bodenstein Riesling 2014

### 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.

Smaragd is the Wachau designation for dry late harvest wines, above 12.5% alcohol through natural fermentation. The best smaragd wines can age well for decades. Wachstum Bodenstein "the Bodenstein cru" is an experimental vineyard planted with 23 clones of Riesling.

### TASTING NOTES

This light golden yellow wine has enticing aromas of pineapple, apricot, and green apple. On the palate, the wine has flavors of white peach and honey, with firm acid and a long, citrusy finish.

### FOOD PAIRING

Pair with salmon ceviche, chicken piccata, or moo shu pork.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Wachstum Bodenstein vineyard
Vineyard size:	2
Soil composition:	Gneiss, Mica Schist, and Silty-Loam
Elevation:	1,380-1,520 feet
Vines/acre:	2,720
Yield/acre:	1.6 tons
Exposure:	Southern
Year vineyard planted:	1990
Harvest time:	November
First vintage of this wine:	1997
Bottles produced of this wine:	3,200

### WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	35 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

### ANALYTICAL DATA

Alcohol:	13%
pH level:	3.3
Residual sugar:	1.4 g/L
Acidity:	6.4 g/L
Dry extract:	23.8 g/L