



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 2020

WINE DESCRIPTION

Franz Prager, co-founder of the Vinea Wachau, had already earned a reputation for his wines when Toni Bodenstein married into the family. Bodenstein's passion for biodiversity and old terraces, coupled with brilliant winemaking, places Prager in the highest echelon of Austrian producers.

Smaragd is a designation of ripeness for dry wines used exclusively by members of the Vinea Wachau. The wines must have minimum alcohol of 12.5%. The grapes are hand-harvested, typically in October and November, and are sent directly to press where they spontaneously ferment in stainless-steel tanks.

Wachstum, meaning "Growth" or "Cru," is a nursery for Toni Bodenstein who planted 25 different nursery clones of Riesling 460 meters in elevation at the top of Hinter Seiber. When planted in 1990, the goal of Wachstum Bodenstein was to preserve biodiversity. First produced in 1993, it is now one of Prager's most sought-after wines.

TASTING NOTES

Austrian Riesling is often defined by elevated levels of dry extract thanks to a lengthy ripening period and freshness due to dramatic temperature swings between day and night. Wachstum Bodenstein's high elevation, bordering the forest at the top of the mountain, produces one of Prager's most mineral and finessed Rieslings.

FOOD PAIRING

Riesling's high acidity makes it one of the most versatile wines at the table. Riesling can be used to cut the fattiness of foods such as pork or sausages and can tame some saltiness. Conversely, it can highlight foods such as fish or vegetables in the same way a squeeze of lemon or a vinaigrette might.

VINEYARD & PRODUCTION INFO

Vineyard name:	Wachstum Bodenstein (Ried Hinter Seiber)
Vineyard size:	2
Soil composition:	Paragneiss
Elevation:	1,509 feet
Vines/acre:	2,720
Yield/acre:	1.6 tons
Exposure:	Southern
Year vineyard planted:	1990
Harvest time:	November
First vintage of this wine:	1993
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
Total SO ₂ :	115 mg/L

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	2.4 g/L
Acidity:	7.5 g/L
Dry extract:	24 g/L