

James
Suckling
96 PTS
2019

Robert
Parker
94 PTS
2019

Antonio
Galloni
92 PTS
2018



TASTING NOTES

In colour pale yellow, complex nose with apricot, mango and notes of acacia flowers, stimulating acidic taste.

Kuenhof Eisacktaler Riesling Kaiton

COUNTRY	ABV
Italy	12.0%
REGION	VARIETALS
Trentino-Alto Adige	Riesling

APPELLATION
DOC Alto Adige Valle
Isarco

WINERY

Traveling to the Valle Isarco is like entering another world. The canyon gets narrow as you drive from Bolzano up to Bressanone and somehow cliffside communities still dot the mountains, miraculously carving out terraced vineyards and green pastures across a seemingly impenetrable Dolomite canvas. Peter and his wife Brigitte have invested their lives into their vineyards since 1990, applying techniques of agriculture, viticulture, and winemaking sourced from years of trial and tribulation, along with great advice from notable winemaker Ignaz Niederst. Kuenhof has grown from 2.5 hectares to 6.5 hectares over the years, largely by converting fallow vineyards on steep terraces after an arduous project to reconstruct stone walls to allow access to the top of the mountain above their home.

The vineyards sit at an altitude of 1,800 feet and the terraced vineyards step up to 2,900 feet where challenging weather conditions test the nerves of the family every year. Several years into their endeavor they discovered the approach of Rudolph Steiner's more holistic view of agriculture and further invested themselves in the techniques of organic and biodynamic farming. Today, Kuenhof produces roughly 40,000 bottles from the areas of Lahner, Gasteiger, and Nafan-Teis, creating their Riesling, always impressive Sylvaner, and Veltliner varietals.

CULTIVATION

Southeast and partially southwest facing vineyards sit on an altitude from 550-890 metres (1,800-2,900 feet).

VINIFICATION

Gentle pressing and processing of the grapes. The fermentation and aging on fine lees take place in stainless steel tanks and large acacia wood barrels, no malolactic fermentation.

AGING

Beginning of May, including a ripening time per bottle of two months.