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## KUENHOF RIESLING 'KAITON'

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**Region:** Alto Adige, Italy

**Appellation:** Südtirol Eisacktaler DOC

**Grapes:** 100% Riesling

**Farming:** Practicing organic

**Age of vines:** Planted in 1993

**Altitude & Soil Type:** 550-750 M, Schist & Quartz

**Typical Harvest Time:** Mid September through October

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel with indigenous yeasts

**Aging:** Aged in a mixture of stainless steel (70%) and acacia wood barrels (30%), on the lees, for 5 to 7 months

**Finishing:** Layer filtration and natural cold stabilization

**Production:** 10,000 bottles annually

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### Notes from Oliver:

'Kuenhof' is a farmhouse that dates from the 12th century. Just south of the town of Brixen/Bressanone, it was for centuries owned by the Bishop of Bressanone, and then for the last 200 years it has been in the family of the current owners. The Pliger family has been bottling there wine in the cellar under the house since 1990. These wines stand out like beacons -- great terroir, careful grape-growing, brilliant winemaking, and extraordinary wines.

The Pliger's Riesling vines were brought in from France, Germany and other producers in the Alto Adige. Lime-peel, flowers, petrol and an almost electric mineral character make this wine very exciting to drink. Dry, yet juicy, this wine will go brilliantly with everything from herbed roast chicken to Thai takeout. The name Kaiton is of Celtic origin, and was the name for the area around the estate.