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## Paul Direder Riesling

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**Winery:** Paul Direder  
**Category:** Wine – Still - White  
**Grape Variety:** Riesling  
**Region:** Wagram/Austria  
**Feature:** sustainable  
**Winery established:** 2005



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### Product Information

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**Soil:** Loamy loess. North-East exposure.

**Elevation:** 180 meters (590 feet)

**Age of vines:** between 20 – 30 years old

**Vinification:** Harvest in the beginning of October. Fermented and aged in stainless steel.

**Tasting Note:** Bright, light yellow color. In the nose fruity aromas, elegant, apricot and slight spice. On the palate: citrus fruit, stone fruit, slight acidity, spicy and aromatic.

**Alc:** 13%

**RS:** 2.0g/l

**Acidity:** 5.2g/l

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### Producer Information

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The Direder farm is located in the village of Mitterstockstall in the Wagram region. The Wagram roughly consists of a 25-mile long ridge between the towns of Krems and Tulln with soils made up of ancient gravel sediments from the Danube River as well as layers of loess that formed in the ice age which cover the substrate of marine deposits and river gravels. The name Wagram comes from "Wogenrain" meaning "shore".

Paul Direder is the current caretaker of the Direder Farm which dates back to 1849 with Paul's great-grandfather Leopold. At the age of 16, when he was still a student and with the support of his mother, Paul leased the farm from his grandparents. At this time the farm consisted of 86 acres of agricultural land, only 10 of which were devoted to vineyards. The vineyards have since been expanded and current production is roughly 80,000 bottles. Meanwhile, Paul graduated with a degree in viticulture and oenology as well as agriculture. Paul has farmed sustainably since he took over the farm and in 2020 he decided to work towards organic certification.