

Riesling SILBERBICHL 1^{GR} Kremstal Reserve

<i>Grapes:</i>	Riesling (100%)
<i>Appellation:</i>	Kremstal 1 ^{GR} dac Reserve
<i>Single Vineyard:</i>	Silberbichl
<i>Year:</i>	2012
<i>Alkohol:</i>	13,5 % vol
<i>Residual Sugar:</i>	2,9 g/l
<i>Total Acidity:</i>	4,7 g/l
<i>Closure:</i>	natural cork

Area of production: “Kremstal” (located around the small city Krems), on the southern border of the river Danube on the foothills of the “Stift Göttweig” monastery; grape 1^{GR} selection from the single vineyard called “Silberbichl“, first documented in 1562 as “Silberpiegl”, later it was called “Silberbügl”, then “Silberbichl”. The site is located on broad terraces harbouring ancient Danube valley soils.

Soil composition: The soil comprises sandy Danube gravel covered by loess and loess-loam with calcareous inclusions. The name “Silber” refers to the mica content – the big pieces of which are found in the deeper areas and shimmer silvery in the evening sun.

Vinification: handpicked, hand selection, 100% clean fruit without botrytis, soft pressing, spontaneous fermentation with the natural yeast (without any cultivated yeast) in stainless steel, settling in big wooden barrels (2,500 l – NO oak taste) before bottling which allows the wine to clarify itself without filtration

Organoleptic Description: intense smell of ripe yellow fruit, on the palate apricots and pineapple, plenty of finesse and a very long finish

Serving temperature: to be served chilled at 10–12°C

Preservation: great aging potential (more than 20 years)

Food suggestions: goes well with savoury fish, fruits, salads and also spicy dishes

