

SILBERBICHL 1^{GW} Riesling Kremstal Reserve

<i>Origin:</i>	Kremstal
<i>Appellation:</i>	Kremstal ^{dac} Reserve
<i>Single Vinyard:</i>	Further Silberbichl 1 ^{GW} Erste Lage
<i>Grapes:</i>	Riesling (100%)
<i>Vintage:</i>	2014
<i>Analysis:</i>	13% alcohol 2,9 g/l residual sugar 6,4 g/l total acidity
<i>Closure:</i>	natural cork

This vineyard is located on a broad terrace formed by a former watercourse of the Danube River. The site was first documented (in 1562) as „Silberpiegl“ and later became known as „Silberbügl“ or „Silberbühel“. The underlying sandy Danube river gravels are overlain by loess and loess-derived loam, and then in turn by calcareous soils. The name „Silber“ (silver) refers to the abundance of mica crystals in the soil – large fragments of which are found in the deeper lying areas, catching the evening sun.

<i>Soil composition:</i>	loess
<i>Age of vines:</i>	50 years
<i>Vinification:</i>	handpicked selected grapes, 100% clean fruit without botrytis, soft pressing, spontaneous fermentation with the natural yeast (without any cultivated yeast) in a 2.000 l wood barrel (dos NOT give any oak taste), staying on the lees with patronage for at least 3 month
<i>Character:</i>	bright gold green, very welcoming nose, elegant, subtle nuances of honey, well balanced
<i>Preservation:</i>	great aging potential (more than 20 years)
<i>Serving tempature:</i>	to be served chilled at 10-12° C
<i>Food suggestions:</i>	pasta, fish

