

Ried SILBERBICHL 1^{GW} Riesling Kremstal DAC

<i>Origin:</i>	Furth bei Göttweig
<i>Appellation:</i>	Kremstal DAC
<i>Single vineyard:</i>	Further Silberbichl 1 ^{GW} Erste Lage
<i>Grapes:</i>	Riesling (100%)
<i>Vintage:</i>	2017
<i>Analysis:</i>	13.0% alcohol 3.9 g/l residual sugar 7.9 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. The 'Silberbichl' is classified as 1^{GW} Erste Lage by the 'Österreichische Traditionsweingüter'.

<i>Soil composition:</i>	conglomerate soil with micro shist and some loess on top
<i>Age of vines:</i>	+ 25 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 stainless steel tank, staying on the lees for at least 6 month
<i>Character:</i>	bright gold green, very welcoming nose, elegant, complex and concentrated, very well balanced (NO irrigation in the vineyard!)
<i>Preservation:</i>	great aging potential (more than 20 years)
<i>Serving temperature:</i>	to be served chilled at 10-12° C
<i>Food suggestions:</i>	fish, poultry, pork, veal, vegetables
<i>Wine awards:</i>	Wine Enthusiast 96 points, A la carte 93 points, Falstaff 92 points

