

Riesling 2014
Further Ried SILBERBICHL „Erste Lage“
Kremstal dac Reserve

location & removal

The Silberbichl is a broad terrace vineyard perched above the Danube river, and comprised of „old Danube“ gravel and weathered stone that are covered with loess. This vineyard was documented as a site already in 1562. The name „Silber“ (silver) probably comes from „Glimmer“ (mica-slate) - which can be found here in large pieces; „Bichl“ is a variation of „Bühel“, or hill. This southeast-facing site lies in the wine-growing area of Wachau. Riesling is planted here because it is ideally suited to the soil. The best selection of Riesling Silberbichl was hand-picked on November 9th 2014.

tasting notes

Pure aromas of pear and peach. Pleasantly fresh and fruity with a fine acidity play. A mineral Riesling with a long finish.

analysis facts

alcohol content: 13,0%
acidity: 6,4 g
residual sugar: 5,5 g (dry)

ageing potential

Very delicate in the first three years following the harvest; can be stored for up to 20 years.

ideal temperature

10 – 12 ° Celsius

food recommendation

The Riesling Silberbichl is the ideal partner for traditional dishes like roast veal, roast chicken and domestic fish. But it also complements exotic dishes such as Chinese, Indian, Sushi, California cuisine and fusion.

Weingut Stift Göttweig

Since the 11th century, Stift Göttweig has been engaged in wine-growing in the Kremstal region. Even today, the wines are made according to traditional methods and perpetuate the authentic expression of their origin. Elegant balance and perfect harmony determine this line, making the dry wines ideal food companions.

