

*Kremstal DAC*  
**GÖTTWEIGER BERG**  
*Riesling 2014*

**location & removal**

The „Göttweiger Berg“ – as it has been known since 1083 A.D. – strongly benefits from the different microclimatic conditions. Here, the vegetation breathes the cool, soft and spicy air from the Dunkelsteiner Woods as well as the warm Pannonian air – all balanced with the natural humidity of the Danube region. There also are several geological differences, ranging from gravel and sand, and loess and loam, to weathered primary rock – all of which bring, along with the various grape varieties, a plethora of characteristics to the wines. This is an ideal site for Grüner Veltliner and Riesling. The Göttweiger Berg yields medium-bodied wines with in average of 12,5% vol. alcohol. They are matured in steel tanks.

**Tasting notes**

Ripe aromas of vineyard peaches underscored by minerals and a touch of citrus. Racy and fresh on the palate; a delicate apricot note; balanced.

**analysis facts**

alcohol content: 12,5%

acidity: 7,0 g

residual sugar: 3,5 g (dry)

**Ageing potential**

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

**ideal temperature**

8 – 10°C

**Food recommendation**

We recommend this wine with smoked appetizers, grilled fish and an assortment of dishes such as Schnitzel and grilled chicken. It also matches with light fish starters, seafood, gourmet salads, classic roast chicken, pasta with fish, spaghetti carbonera and various kinds of pizza.

**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.

