

Kremstal Riesling

Origin: Furth bei Göttweig
Appellation: Kremstal ^{dac}
Grapes: Riesling (100%)
Vintage: 2014
Analysis: 12,5% alcohol
2,0 g/l residual sugar
7,3 g/l total acidity
Closure: screw cap

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. Both, rocky soils of weathered primary rock and deep loess covers can be found in Kremstal, therefore it is not surprising that both Grüner Veltliner and Riesling dominate.

Soil composition: mixture of primary rock and loess grounds

Age of vines: 30-40 years

Vinification: handpicked selected grapes, soft pressing, temperature controlled fermentation in stainless steel, settling in big wooden barrels (4.000 to 6.000 l, NO oak taste) before bottling which allows the wine to clarify itself without filtration

Character: fresh, crisp, fruit driven; good balanced and very drink friendly

Preservation: to be drunk young or with a bottle maturation up to 5 years

Serving temperature: to be served chilled at 8-10° C

Food suggestions: fits well to salads, antipasti, all kind of starters; great „Snack-Wine“

