

**Steiner  
Ried Pfaffenberg 1.ÖTW**

Kremstal DAC  
Riesling 2020

**Origin & Vinification**

The Pfaffenberg was first mentioned as "mons clericorum" in the 13th century. The name refers to a vineyard owned by the church.

The steep, south-southeast facing terrace location, very close to the Danube, is strongly exposed to the wind and temperature fluctuations. The geological subsurface consists of crystalline, "weathered rocks" such as Gföhler granite gneiss, mica and in some places amphibolite. Only 60cm loess layer is found in the higher soil horizons. Danube gravel lies on the slope foot. Weingut Stift Göttweig cultivates 0.24 ha of Riesling at Pfaffenberg.

The Riesling grapes were selected by hand on 9<sup>th</sup> of November 2020. This was followed by a 12 hours skin maceration. Fermentation and ageing on the fine lees took place in the stainless steel tank. After 10 months on the fine lees in September 2021, the wine was bottled.

**Wine description**

**94** - Robert Parker's WA, Stephan Reinhardt:

The 2020 Ried Pfaffenberg 1ÖTW Kremstal Riesling is coolish, clear and fresh on the nose that is intense and spicy and delivers gorgeously precise stone fruit aromas. Full-bodied, fresh and juicy-piquant on the palate, this is a dense, round and perfectly balanced future wine that should be cellared, although it already tastes seductive. It is intense, dense and mouthwatering on the finish.

**Analytical data**

Alcohol: 13 %  
Acidity: 6,9 g  
Residual sugar: 5,4 g

**Aging potential**

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

**Serving temperature**

10 – 12° Celsius

**Food pairing recommendation**

Riesling Pfaffenberg 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.

**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.



EAN bottle: 9008682210237  
EAN case: 9008682310234