

Riesling 2015**Steiner Ried PFAFFENBERG „Erste Lage“**

Kremstal dac Reserve

Location & removal

These vineyards comprise steep, southeast-facing terraces that are close to the Danube River and hence exposed to wind and temperature extremes. The crystalline bedrock consists of Gföhler gneiss, mica schist and, in some areas, amphibolite. The soils are hard, stony and largely non-calcareous.

The best selection was hand-picked on 30th October 2015.

Tasting notes

Intense Riesling-bouquet, white peach. Great structure with mineralic depth; stony – fine saltiness, concentrated texture, long and bright finish.
93 FALSTAFF

Analysis facts

Alkohol: 13,0 %

Säure: 6,5 g

Restzucker: 6,0 g

Ageing potential

Can be stored for a minimum of 20 years.

Ideal temperature

10 – 12°C

Food 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 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.

