

Riesling STEINBÜHEL 1^{GW} Kremstal

<i>Grapes:</i>	Riesling (100%)
<i>Appellation:</i>	Kremstal dac
<i>Single Vineyard:</i>	Steinbühel 1 ^{GW}
<i>Year:</i>	2012
<i>Alkohol:</i>	12,5 % vol
<i>Residual Sugar:</i>	1,6 g/l
<i>Total Acidity:</i>	5,5 g/l
<i>Closure:</i>	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; grape selection from the single vineyard called “Steinbühel 1^{GW}” given its name because of the stony soil (“Stein” means stone). The site was first documented in 1322 as “Steinapeunt”, then “Steinbichl” and finally “Steinbühel”.

Soil composition: The soil is comprised of crystalline granulite and gravel from a former Danube valley terroir. It is very stony and has limestone content.

Vinification: handpicked selected grapes, soft pressing, spontaneous fermentation with the natural yeast (without any cultivated yeast) in stainless steel, settling in big wooden barrels (4,000 – 6,000 l, NO oak taste) before bottling which allows the wine to clarify itself without filtration

Organoleptic Description: floral characters and stone fruit aromas in the nose; on the palate peach and citrus zest, intense minerality, super elegant, full of finesse and very well balanced

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

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

Food suggestions: great to delicate fish, poultry, all kind of veggies

