Weingut Stadt Krems

Ried WEINZIERLBERG 1.ÖTW

KREMSTAL DAC

Grüner Veltliner 2023

A high terrace, which lies in the middle of the city of Krems and is a predominantly flat area, but consistently stony and dry. The Pannonian climate has a strong influence here and produces Grüner Veltliner with a nice fullness and rich apple fruit. Historically one of the nuclei of the Weingut Stadt Krems, which has had vineyards here for more than 800 years.

Wine Description

Nose: Herbs, bright yellow apple

Palate: juciy, full bodied, tobacco, apricot, spicy, yellow apples

Origin

Village: Krems

First mention: 1112 as "ad uuinzurlin"

Slope Face: Southeast Soil Type: Loess, gravel Gradiant: max. 27° Elevation: 218 – 291 Metres

Acreage Weingut Stadt Krems: 6,62 ha

Terraced: no

Vinification

Skin contact: none

Fermentation: Stainless steel at 18 °C

Élevage: 10 months lees-contact, stainless steel

Bottling Date: Mid August 2024

Wine Details

Alcohol: 14,5 % vol. Acidity: 6,1 g/L Residual Sugar: dry

Ageing Potential: up to 20 years **Serving Temperature:** 11 – 13° Celsius

Food Pairing: Vitello tonato, spicy prawns, fried chicken rolls, Beef roulades,

 $Pork\ belly\ asia-style,\ Tandoori\ chicken,\ Thai\ curry,\ Gyros,\ Bratwurst$

Weingut Stadt Krems

As one of the oldest wine estates of Austria, the Weingut Stadt Krems can be described as rich in tradition with good reason. The historical roots can be traced back to the year 1210. The city of Krems has owned vineyards since 1452.

The traditional varieties Grüner Veltliner and Riesling grow on a total of 40 hectares of vineyards. Authentic wines with precise varietal styles are the declared goal of Fritz Miesbauer, who has been managing the winery since 2003.

EAN bottle: 9004496200976 EAN case: 9004496300966





