Weingut Stadt Krems

Ried GRILLENPARZ 1.ÖTW

KREMSTAL DAC Riesling 2023

A place ("porce") where a particularly large number of crickets feel at home, which has a lot of warmth and sun for Riesling and thus leads to optimal grape ripeness. This vineyard is geologically very complex. Gföhler gneiss (more than 500 million years old) is found in the deepest soil horizons, above it calcareous carbonate conglomerate of the Hollenburg-Karlstetten Formation (more than 15 million years old) and Danube gravel and loess in the topsoil.

Wine Description

Nose: Vineyard peach, meadow herbs

Palate: Peach, extract sweet finish, full bodied, dark spiced, tobacco, Soy

sauce, mineral-driven, elegant

Origin

Village: Stein an der Donau

First mention: 1180 as "ad grillenporce"

Slope Face: Southeast

Soil Type: Gföhler gneiss, calcareous carbonate conglomerate, Danube

gravel, loess Gradiant: max. 31° Elevation: 262 – 335 Metres

Acreage Weingut Stadt Krems: 3,24 ha

Terraced: yes

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: 13,5 % vol. Acidity: 7,0 g/L Residual Sugar: dry

Ageing Potential: up to 25 years **Serving Temperature:** 11 – 13° Celsius

Food Pairing: Fried beef asia-style, Vegetable antipasti, Saltimbocca, Onion soup, Oysters, Green curry, Pork belly asia-style, Halibut, Lobster, Greek

salad, Asparagus with Prosciutto, Tempura

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: 9004496210302 EAN case: 9004496310309





