

Weingut **Stadt Krems**

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A Vintner City

Weingut Stadt Krems is in a class by itself: the enterprise is owned by a municipality. On the one hand, this implies an obligation to provide a model for all the vineyards in the region. On the other hand, the enterprise is subject to all the plans of the municipal administration. This position makes managing a vineyard especially challenging.

Historically, Weingut Stadt Krems arose from two sources. The first source is the property of the Bürgerspitalstiftung – In 1210, Duke Leopold IV of Babenberg founded a public hospital in Krems and left important legacies to it, including vineyards. The second source was the generous bequest of the imperial Burggrave of Krems, Ulrich von Dachsberg, who presented the town with vineyards in 1452.

With over 550 years of history, Weingut Stadt Krems is one of the oldest wine-producers in Austria, and even in the whole of Europe.

Until 1744, the Town Hall in the historical centre of the city, which is over a thousand years old, accommodated the press house and the maturing cellar. They were then relocated to the cellar in the "Corporis Christi Brotherhood".

In 1915, the city acquired a wine cellar in the town moat. The estate wines of the city have been pressed there ever since. No wines or grapes have ever been bought from outside vineyards.

Weingut Stadt Krems is a member of the association "Traditionsweingüter Österreich" (Traditional Vineyards of Austria), a group devoted to the preservation of venerable and historical vineyards.

All the vineyards of Weingut Stadt Krems (30 hectares) are within the Krems city limits.

Since 1st July 2003 Fritz Miesbauer is responsible for the winery and the wines. With his young team , Franz-Josef Gansberger, Leopold Figl, Kathrin Bründlmayer and Ingrid Wenschitz the winery is producing better and better quality wines.

History of "Krems and Wine"

On August 16th of the year 995, Otto III signed a barter agreement in Magdeburg citing an estate of the Bishop of Freising near "Urbs Chremisa". This is the oldest preserved document to mention Krems. The city therefore celebrated its "1,000th birthday" just several years ago. The location referred to in the document was situated on a hill looking over the Krems River northeast of the old city centre as we know it today. The city spread out from there. Many historical buildings from various epochs, churches and stately town houses attest to the city's long history and pride in its past.

Krems' wealth has always been its viticulture. The charter granting city rights to Krems (1305) states that "the honour of the city lies chiefly in its vineyards". No wonder, then, that more than 50 monasteries and convents in German-speaking countries owned vineyards here in the ideal climate of this town located at the banks of the Danube River. The *Weinzierler* (local dialect for vintners, winegrowers) cultivate the monastery vineyards and then vinify the grapes at the magnificent "Lesehöfe" (vintage farms). The wine is then shipped up the Danube to the monasteries, where it was not only used by the monks as their daily altar wine but also furthered the international reputation of Krems as a flourishing wine capital.

Today, the 1,000 hectares of vineyards belonging to the city of Krems (with a population of 25,000) are cultivated by hundreds of small wine-growing estates. With the development of industry and service providers, wine is no longer the city's main source of income, but its "crowning glory" is still the reputation and quality of Krems wines.

Climate & Geology

The city of Krems is nestled in a basin at an altitude of 220 meters above sea level. To the east, the valley opens up and lets the warm air masses stream in from the Pannonian region. To the north, the city borders on the highlands of the "Waldviertel", a pleasantly wooded area, where there is an abrupt drop in the average yearly temperature of at least 5° C.

The clash of the Western Baltic oceanic climate with that of East Pannonia leads to an exciting interplay and strong climatic variations between day and night, and all that in a narrow space, but the mighty Danube helps to balance them out.

Naturally, the vegetation is affected by such sharp variations in temperature and this proves to be very beneficial for winegrowing: it is precisely such conflicting climatic influences that give the wines their fruity taste and bouquet.

The Krems Valley is only a small winegrowing area, but there are three different types of soil here.

1) The rolling highlands and the eastward falling slopes of the "Bohemian Massif" are some of the oldest formations in the world. In the Krems area, it is made up of various types of gneiss, whose weather-beaten forms make up the original *Urgestein* (primary rock) of the terraced vineyards to the west of the city. This is excellent soil for growing Riesling.

2) The river-basin locations feature alluvial deposits from the rivers -- sand and gravel, which used to be pushed out into the Mediterranean.

3) But the loess soil is of particular importance for viticulture in Krems. The loess was formed in the most recent Ice Age some 300,000 years ago. It is mainly found on the southern and southeastern slopes of the Krems vineyards. It provides optimal conditions for growing the famed Grüner Veltliner of Krems with a lot of spice and fine structure.

The Vineyards

Weingut Stadt Krems cultivates 30 hectares of vineyards on its own estate, which are exclusively on the best terraced locations of the city of Krems. They have two different types of soil.

Loess:

The vineyards to the east of the city are made up of loess soil. In the Weinzierlberg, Sandgrube and Gebling vineyards, Pinot Blanc, Chardonnay are grown in addition to the predominant variety, Grüner Veltliner and Riesling.

Gneiss and slate:

To the west of the city, bordering on the winegrowing area Wachau, the landscape is mainly formed of small terraces on steep mountain slopes. This is where the vineyards of Pfaffenberg, Grillenparz, Wachtberg, Kögl and Kremsleiten are located, where Grüner Veltliner and, above all, Riesling are grown.

Individual Sites

	Weinzierlberg	Wachtberg	Kögl	Grillenparz
Grape variety	Grüner Veltliner	Grüner Veltliner	Riesling	Riesling
Classification	top site	top site	major top site	top site
Alignment	West – East	West – East	West - East	West – East
Micro-climate	warmed by the open Southern position	good soil warming	very well warmed by sunshine	very well warmed by sunshine
Origin of Name:	derived from "Winzürl" – middle-high German for vintner –> Mountain of Vintners	The high mountain was used to spot enemies and warn the city of Krems. "Warn" in middle high German: "Warten"	Kögl is derived from the Latin "cuculla" – monk's cowl	From a cleared forest area (Parz) which was very sunny and therefore had a lot of crickets (Grillen).
History	Named "Weinzürlberk" in a document dated 1160. 1209 "Vinitorum Mons" in a Babenberg document. The modern spelling has been used since 1310.	First mentioned as Wartberg in a document dated 1137. The spelling Wachtberg first appeared in 1689.	First mentioned as "chogel" in a document of 1347. From 1547, was called "im Kögl"	Named "ad grillenporce" in a 12th Century document. The spelling "Grillenparz" was first used in 1621.

Vinifikation & Wines

Besides a pronounced fruity flavour and the typical classic taste of the varieties, digestibility is the main objective of Weingut Stadt Krems. The wines are intended to be sipped with pleasure, as a perfect accompaniment to meals, and to have nerve and vivacity even after several years of aging.

Such objectives should not be taken for granted, for we live in an age in whichever more powerful wines are being made. Although they dominate in wine-tasting sessions and competitions, they are seldom really pleasant to drink.

At Weingut Stadt Krems, we want to develop and uphold the special characteristics of Austrian white wine and, in particular, of wines from the Danube region: freshness, spiciness, finesse and complexity.

With this in mind, the grapes at Weingut Stadt Krems are handpicked and carefully selected through several passes of harvesting. The vinification process is performed with great care, and the wine is aged in stainless steel containers. Wine from classified sites is picked very late with long yeast contact. The wines are absolutely natural, no additives are used.

The flagships of Weingut Stadt Krems are Riesling and Grüner Veltliner, both in the Kabinett range (a special quality of wine). Both these wines stand for reliable quality, great drinking pleasure and perfect varietal characteristics. In addition, four individual sites are planted separately. Such is the case with Veltliner at Weinzierlberg and Wachtberg, and with Riesling at Kögl and Grillenparz.

In addition, Pinot Blanc and Chardonnay are available as pure varieties.

Here is the breakdown of varieties at Weingut Stadt Krems:

Grüner Veltliner	60 %
Riesling	38 %
Different Varieties	2 %

Kremstal dac and Kremstal dac Reserve

Fritz Miesbauer, manager of the Weingut Stadt Krems and the Stift Göttweig wine estates, is more than happy that the Kremstal wine-growing area has adopted DAC regulations. "We are in one of Austria's oldest wine-growing zones, and it is very important that we define and emphasise origin, style and identity," says Miesbauer.

Wines from the Kremstal DAC appellation must be vinified and bottled from Riesling or Grüner Veltliner grapes grown in the Kremstal only, and must show clear fruitiness and elegant spiciness. The alcohol content should be no more than 12 – 12.5 %. "These are the classic wines of our region, so drinkable, and able to accompany an extremely broad range of foods," Miesbauer explains. "They mature very well despite – or, actually, even because of – their light and pure aromas and flavours."

The wine estates Weingut Stadt Krems and Stift Göttweig (which just recently became a member of the noble association Traditionsweingüter Österreich, or Traditional Wine Estates of Austria) are among the first producers to offer KREMSTAL DAC wines. The wines were submitted for evaluation at the beginning of January and were immediately given DAC approval because of their vibrant aromas and well-woven balance. With 2007, winemakers chose a challenging vintage to begin producing DAC wines. The weather conditions were so variable and full of tension, that extremely tedious and particularly time-consuming selections during the harvest were necessary. But these intensive efforts proved to be highly successful.

In May, both wineries will offer the KREMSTAL DAC RESERVE as well. Also these wines have been made from the Grüner Veltliner or Riesling varieties, but the grapes – characterised by mature aromas and flavours – were picked later in the harvest season. The wines have a minimum alcohol content of 13%.

The KREMSTAL DAC wines from Weingut Stadt Krems are now available through the specialised trade and in fine dining establishments.

New design in the Stadtgraben

Since Fritz Miesbauer took over the running of Weingut Stadt Krems, not only have the wines soared into the top league, but also the wine estate itself has developed a brilliant new shine! Now, it is a must-see for wine lovers as well as pleasure tourists.

“Stadtgraben 11” is the address of Weingut Stadt Krems – which has just completed a major restructuring programme. The estate has undergone renovation, rebuilding and even expansion so that vinification, storage and filling operations could be optimised. Also, a former storage area has been remodelled into a bright tasting room, into which plenty of natural light is flowing. Here, the Weingut Stadt Krems team can now welcome and attend to guests and visitors properly.

The entire restructuring programme placed high importance on maintaining the atmosphere in one of the oldest sections of the town of Krems, while, at the same time, lending to it a touch of contemporary flair. Thanks to the feeling and creativity of architect Thomas Tauber, this has been accomplished perfectly.

Of essential importance was the renovation of the Weingut Stadt Krems vineyards, with concentration placed on the classic varieties Grüner Veltliner and Riesling. In particular, restoration of the centuries-old terraced vineyards was conducted with meticulous care and precision.

Ratings and Awards

Decanter, März 2010

★★★★★ TOP TEN 2009 Grüner Veltliner

Wine & Spirits, April 2010

90 2008 Riesling Steinterrassen Kremstal dac (Best Buy)

Jancis Robinson's Wine Report 2009

17 2008 Grüner Veltliner Lössterrassen
17 2008 Grüner Veltliner Weinzierlberg Kremstal dac
17 2008 Grüner Veltliner Kremstal dac
17 2008 Grüner Veltliner Wachtberg Kremstal dac Reserve

Best of Austria, Wein Pur, Juni 2009

„In fünf Jahren hat Fritz Miesbauer aus Ballast für die Stadt eine Kommunikations-Lok gemacht. Das Gut ist in mittlerweile mehr als 20 Ländern vertreten.“

Gault Millau 2009

18 2008 Riesling Grillenparz Kremstal dac Reserve
17,5 2008 Kögl Kremstal dac Reserve
17 2008 Kremstal dac Reserve

Wine Advocate Robert Parker 2009

„Fritz Miesbauer and the winery of the city Krems are going from strength to strength.“

Falstaff, Mai 2009

92 2008 Riesling Grillenparz Kremstal dac Reserve
91 2008 Kögl Kremstal dac Reserve
90 2008 Riesling Steinterrassen Kremstal

IWC, Steven Tanzer, November 2008

93	2007	Riesling Kögl Kremstal dac Reserve
92	2007	Riesling Grillenparz Kremstal dac Reserve
92	2007	Grüner Veltliner Wachtberg Kremstal dac Reserve
90	2007	Grüner Veltliner Weinzierlberg Kremstal dac

Falstaff, Mai 2008

92	2007	Riesling Kögl Kremstal dac Reserve
91	2007	Grüner Veltliner Wachtberg Kremstal dac Reserve
91	2007	Riesling Grillenparz Kremstal dac Reserve
90	2007	Grüner Veltliner Weinzierlberg Kremstal dac

Wine Specator 2008

Top 100 with Grüner Veltliner 2006

Jancis Robinson MW, UK 4th June 2008

„This is one of the oldest wineries in Austria, with over 550 years history, but it is the new young team here, led by the charming and enthusiastic winemaker Fritz Miesbauer, which is producing better and better quality wine.

Falstaff Weinguide 2007/2008

91/100	2006	Grüner Veltliner Weinzierlberg
90/100	2006	Grüner Veltliner Wachtberg
90/100	2006	Riesling Grillenparz

Falstaff Weinguide 2007/2008

91/100	2006	Grüner Veltliner Weinzierlberg
90/100	2006	Grüner Veltliner Wachtberg
90/100	2006	Riesling Grillenparz

Gault Millau Weinguide 2008

★★	Grüner Veltliner	2006	Reserve
★★	Riesling	2006	Grillenparz
★★	Grüner Veltliner	2006	Wachtberg
★★	Riesling	2006	Steinterrassen
★	Grüner Veltliner	2006	Weinzierlberg
★	Grüner Veltliner	2006	Lössterrassen

A La Carte Weinguide 2008

92/100	2006	Grüner Veltliner	Wachtberg	14%
92/100	2006	Riesling	Grillenparz	13%
92/100	2006	Riesling	Steinterrassen	12,5%
90/100	2006	Chardonnay	Gebling	13,5%
90/100	2006	Grüner Veltliner	Weinzierlberg	13,5%

Vinaria - Weinguide 2007 / 2008

★	Grüner Veltliner	2006	Sandgrube
★	Grüner Veltliner	2006	Weinzierlberg
★★	Grüner Veltliner	2006	Wachtberg
★	Riesling	2006	Steinterrassen
★★	Riesling	2006	Grillenparz
★	Pinot Blanc	2006	Kerschbaum
★	Chardonnay	2006	Gebling
★★	Riesling	2006	Beerenauslese

Wine Spectator, May 2007, Kim Marcus

90 Points 2005 Riesling Steinterrassen
Impressively structured and full flavored, showing crisp peach, stone and pippin apple flavours with spice and smoke on the long, unctuous finish. Drink now through 2015

A La Carte Weinguide 2007

90/100 2005 Riesling Steinterrassen 12,2%

Vinaria - Weinguide 2006 / 2007

★★	Grüner Veltliner	2005	Sandgrube
★	Grüner Veltliner	2005	Weinzierlberg
★★	Grüner Veltliner	2005	Wachtberg
★	Pinot Blanc	2005	Kerschbaum
★	Chardonnay	2005	Gebling
★★	Riesling	2005	Steinterrassen
★★	Riesling	2005	Grillenparz

Wine Spectator, 15. June 2006

89 Points 2004 Grüner Veltliner Wachtberg

Falstaff Weinguide 2006/2007

92/100 2005 Riesling Grillenparz
90/100 2005 Grüner Veltliner Wachtberg

Decanter Buying Guide, June 2006

Cremisia 15.5 Points
Weinzierlberg 15 Points

The Winedetective, May 2006

Sarah Ahmed, www.thewinedetective.co.uk

Grüner Veltliner Wachtberg 2004 – pungent, grassy edge to a nice depth of citrus fruit; pronounced white pepper on its mineral finish.

Grüner Veltliner Wachtberg 2003 – broad, smoky, buttery white cabbage with a mineral undertow.

Riesling Grillenparz Glasverschluss 2005 – steely nose and palate with hints of greengage, lime blossom and bath salts. Very good.

Riesling Grillenparz 1990 – complex, developed nose with oily rag, smoky, pithy grapefruit and salted limes; these follow through on the palate, mingling with fresh, appley fruit. Long, mineral finish. Very good.

Vinaria - Weinguide 2005 / 2006

★	Grüner Veltliner	2004	Sandgrube
★	Grüner Veltliner	2004	Weinzierlberg
★★	Grüner Veltliner	2004	Wachtberg
★	Pinot Blanc	2004	Kerschbaum
★	Chardonnay	2004	Gebling
★	Riesling	2004	Weinzierlberg
★★	Riesling	2004	Kögl
★★	Riesling	2004	Grillenparz

Fresh wind has been blowing through the venerable walls of the winery ever since Fritz Miesbauer took the lead. His influence on the wine is noticeable in many ways: first, through the continuous improvement; second, by the wallet-friendly prices. Regarding the Riesling Grillenparz: "its wonderful and diverse aromas of yellow peach, pineapple, greengage plum and nectarine, its considerable concentration, and its structure marked by subtle raciness, provide a Trinkanimo on a high level."

Wine Spectator, Mai 2005

Bruce Sanderson's Recommended Austrian wines

Newcomer Stadt Krems, with Fritz Miesbauer - formerly of Freie Weingärtner Wachau - at the helm, impressed with luscious, well-priced Grüner Veltliner Wachtberg.

Miesbauer began the harvest in September but didn't finish until November, which proved challenging.

"I think the key was late picking. We had the must weight, but no character", he recalls. "Then we had snow on Oct. 24th. I still had 60 percent of my grapes on the vines. We picked from the end of October through the middle of November. It was amazing the difference in flavour-the bitterness was gone, and there was more character and complexity."

Top Values

91/100 Grüner Veltliner 2003 Wachtberg

Luscious, with layers of rich, ripe pear, marzipan and mango flavors.

Good lift to the pepper and spice finish.

88/100 Grüner Veltliner 2003 Weinzierlberg

Well-structured, with aromas and flavours of gooseberry and grapefruit.

Nice finish of smoke and mineral, with creamy touches. Drink now.

FAZ, April 2005

Stuart Pigott

(...) completely on the fruit side and clear as a bell, this "Sandgrube" 2004 from the Stadt Krems wine estate in the Kremstal has real pizzazz. It belongs to this aspiring producer's noteworthy vintage collection. (...)

Stephen Brooks, Jänner 2005

Kremstal Talent

The town of Krems itself owns 30 ha of vineyards, presented to it by a nobleman in 1452. Until recently the wines were unremarkable, but in 2003 a new director arrived in the shape of Fritz Miesbauer.

Over the previous 13 years he had built the Wachau's cooperative, the Freie Weingärtner, into a major player, renowned for the quality and value of its wines. But a spectacular falling-out with the coop's board led to Miesbauer's departure.

The Weingut Stadt Krems was quick to pounce, offering him investment funds and a free hand. Thus far he has only had one vintage to work with, the atypical 2003, but the wines, especially the Riesling from Kögl and the Veltliners from Wachtberg and Weinzierlberg, are impressive.

Falstaff Weinguide 2005/2006

"Since July 2003, the Winery has been led by a young, innovative team under the direction of Fritz Miesbauer. By investing in the cellar, the winery has made an enormous jump forward in quality from the very beginning on."

92/100 points Grüner Veltliner 2003 Wachtberg

91/100 points Grüner Veltliner 2003 Reserve

91/100 points Riesling 2003 Grillenparz

91/100 points Riesling 2003 Reserve

89/100 points Grüner Veltliner 2003

88/100 points Riesling 2003 Kögl

Wina Europy 2005/2006 (Polish Wine guide)

Grüner Veltliner Wachtberg 2003: Rating: 3 out of 5 hearts

Riesling Grillenparz 2003: Rating: 3 out of 5 hearts

The Wine Advocate, August 2005

2004 Grüner Veltliner Sandgrube	87/100
2004 Grüner Veltliner Weinzierberg	89/100
2004 Grüner Veltliner Wachtberg	87/100
2004 Riesling Kögl	88/100
2004 Riesling Grillenparz	87+/100

About the 2004 Grüner Veltliner Weinzierberg:

„(...) The palate is sappy and fruit filled, with plenty of cut, clarity and crisp vegetable, juicy pit fruit, and tart red raspberry character. The finish is long and refreshing, with subtly slaty suggestions of minerality. ‘Sap and snap’ perfectly describes what this delightful wine delivers. (...) it represents excellent value.”

Weinwisser, July 2004

Solo instead of Duo

“Fritz Miesbauer and Rainer Wess, successful as a duo at the “Freie Weingärtner Wachau”, are now going solo.

... Miesbauer and Wess, the successful duo who significantly improved the reputation of the “Freie Weingärtner Wachau”, are now going separate ways. Fritz Miesbauer will become general manager of the historical Weingut Stadt Krems (30 hectares, 120.000 bottles); 2003 is his first vintage...”

2003 Grüner Veltliner, Fritz Miesbauer, Weingut Stadt Krems: a delicate bouquet, pure, fine, already accessible. Light on the palate, soft. Simple, uncomplicated white wine enjoyment. **15/20; drink in 2006**

2003 Grüner Veltliner Weinzierberg, Fritz Miesbauer, Weingut Stadt Krems: Finely aromatic bouquet, green apricots, soft acidity, juicy, elegant, digestible extract, fantastic fruit finish. **16/20; drink in 2008**

2003 Grüner Veltliner Wachtberg, Fritz Miesbauer, Weingut Stadt Krems: Sweeping, pure bouquet, showing noblesse, already accessible. Juicy palate, ripe, well distributed fruit image, star-fruit fragrances, delicate sweetness in the finish, very fine potential. **17/20; drink in 2012**

2003 Riesling, Fritz Miesbauer, Weingut Stadt Krems: Pure, refreshing bouquet of fresh grapes. On the palate, hints of resin in the extract, peppery, astonishing spice, pleasant finish. Excellent price-quality ratio. **16/20; drink in 2007**

2003 Riesling Kögl, Fritz Miesbauer, Weingut Stadt Krems: Bouquet still a bit contained, discreet, fresh apple fragrances. Full-bodied palate, peppery extract, pure toned and fresh, Riesling pleasure with potential. **17/20; drink in 2008**

2003 Riesling Grillenparz, Fritz Miesbauer, Weingut Stadt Krems: Delicate bouquet, nicely concentrated, fresh nectarines, direct, already accessible. Juicy palate, great melting, astounding fullness, white peaches in the finish, wonderful vinification. **17/20; drink in 2009**

2003 Grüner Veltliner Reserve, Fritz Miesbauer, Weingut Stadt Krems (harvested on 17 November): Complex, but despite the fullness of the elegant bouquet, tender botrytis, fine minerality, touch of mirabelles. Creamy on the palate, gentle acidity, not completely balanced with the extra sugar, gentle hints of bitter peel in the finish, very aromatic, certainly could use five years of aging in the bottle, and then perhaps even more. **17/20; drink in 2008 – 2016**

2003 Riesling Reserve, Fritz Miesbauer, Weingut Stadt Krems: Full, discreetly sweet grape bouquet, Granny Smith, light lime fragrances. Melts on the palate, creamy, charming flow, baked white peach in the finish, fine Krems spice in the finish. **17/20; drink in 2013**

Vinaria Jungweinatlas 2004

"The young Fritz Miesbauer and his team have succeeded in making a quantum leap!"

Pinot Blanc €€ Citrus fragrance, Weissburgunder traversed by a delicate veil of spice recalling fresh baguettes and blossoms, and a slight nutty finish; enchanting, in a calm flowing way.

Chardonnay €€ Starts out with a delicate Burgundy play of fruits; reminiscent of wild honey, dried citrus peels, melons and hazelnuts dance on the tongue; a charming Chardonnay that finishes with a caress.

Grüner Veltliner Weinzierlberg € Not a trace of the bitter leafy resonances of past years but rather clear, juicy Veltliner characteristics with peppers and sweet melting fruit; mineral under-layer and considerable depth.

Grüner Veltliner Wachtberg €€ Like opened fan with dark aromas: black pepper, delicately spiced tobacco, a bit of caraway and pine wood, powerful and profound but full of finesse; splendid example!

Riesling Kögl €€ Delicate fragrance of peach, apricot and rock flour (!), firmly structured, discreetly composed Riesling, which gains body in the glass from minute to minute; shows the terroir (slate) and remains noble in every phase.

Riesling Grillenparz €€ Right from the start this wine opens fire with fruit and flesh; on the palate, juicy fruit (ripe pineapple, nectarines, kiwis); endowed with deep substance and fantastic potential.

Grüner Veltliner Reserve €€€ Elegant, broadly expansive aromas of mint leaves, Havana and moist forest soil, embedded in an overflowing fullness of extract; supple, melting and uncompromisingly opulent like a Wagner Opera.

Riesling Reserve €€€ Stimulating fragrance of sweet gooseberries and greengages, residual sugar despite low acidity hardly in the foreground, tender botrytis tones in the finish; fine potential, we are really looking forward to it.

€ - wines up to € 5,- €€ - wines up to € 10,- €€€ - wines up to € 15,-