

Weingut **Stadt Kreams**

LÖSTERRASSEN

NIEDERÖSTERREICH QBA

Grüner Veltliner

2023

This light-footed and easy-drinking Grüner Veltliner comes from the soft rolling hills surrounding the city of Kreams. The loess-loam soils are very fertile and ensure optimum grape ripening with moderate sugar levels. In late summer, the warm air of the Pannonian Plain flows from the east. This has a positive effect on the typical fruit character of GV Lösterrassen.

Wine Description

Nose: fresh apple, blossom honey, melon

Palate: Vital acidity, juicy, spicy, light-footed

Origin

Village: Kreams

Soil Type: Loess

Gradient: max. 10°

Elevation: 225 – 300 Metres

Vinification

Skin contact: 2 hours

Fermentation: Stainless steel at 18 °C

Élevage: 3 months lees-contact, stainless steel

Bottling Date: January 2024

Wine analysis

ABV: 12.0 vol.%

Acidity: 6.0 g/L

Residual Sugar: dry

Ageing Potential

up to 5 years

Serving Temperature

11 – 13° Celsius

Food Pairing

Beef carpaccio, Saltimbocca, Roast chicken, Fried chicken, Wiener Schnitzel, Sushi, Sashimi, Fried spring rolls, Dim Sum, Seafood, Lentils

Weingut Stadt Kreams

As one of the oldest wine estates of Austria, the Weingut Stadt Kreams can be described as rich in tradition with good reason. The historical roots can be traced back to the year 1210. The city of Kreams 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: 9004496210050

EAN case: 9004496310057



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