

Weingut Stadt Kreams

KREMSTAL DAC

Grüner Veltliner
2023

There are diverse geological and climatic zones in the Kremstal. This Grüner Veltliner allows this mix of different terroirs to merge. It is characterized by the cold winds of the Waldviertel and the warm air of the Pannonian Plain. This is where the tension of the geological mix that prevails in the Kremstal, can be found.

Wine Description

Nose: green apples, pear, orange peel

Palate: Granny smith apple, firm acidity, white pepper, sweet finish

Origin

Village: Kreams

Slope Face: South, Southeast

Soil Type: Gföhler Gneis, Paragneis, Gravel, Black earth, Loess

Gradient: max. 31°

Elevation: 218 – 333 Metres

Vinification

Harvest: selection by hand in several passes

Skin contact: 2 hours

Fermentation: Stainless steel at 18 °C

Élevage: 3 months lees-contact, stainless steel

Bottling Date: January 2024

Wine analysis

ABV: 12.5 vol.%

Acidity: 5.6 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: 9004496200969

EAN case: 9004496300959



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