

Weingut **Stadt Kreams**

KREMS

KREMSTAL_{DAC}
Grüner Veltliner
2023

Krems is not only the namesake of the most important wine town in Lower Austria, but also a classified village appellation and the centre of the Kremstal region. Hills shaped by loess characterize not only the landscape but also the wines, which are defined by an animating piquancy and juicy, elegant apple fruit.

Wine Description

Nose: yellow apples, pear, blossom honey, tobacco

Palate: white apple, integrated acidity, spicy, elegant

Origin

Village: Krems

Slope Face: South, Southeast

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

Gradient: max. 31°

Elevation: 218 – 391 Metres

Vinification

Harvest: selection by hand in several passes

Skin contact: 6 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: 5.7 g/L

Residual Sugar: dry

Ageing Potential

up to 7 years

Serving Temperature

11 – 13° Celsius

Food Pairing

Beef carpaccio, Saltimbocca, Roasted chicken, Fried chicken, Wiener Schnitzel, Sushi, Sashimi, Fried spring rolls, Dim Sum, Céviche, 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 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: 9004496210395

EAN case: 9004496310385



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