

Weingut **Stadt Kreams**

STEINTERRASSEN

KREMSTAL DAC

Riesling
2023

There are diverse geological and climatic zones in the Kremstal. This Riesling 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. Here you will find the tension of the steep stone terraces that surround Kreams and Stein an der Donau.

Wine Description

Nose: peach, blossom honey, pineapple, tobacco

Palate: yellow apple, peach, salted lemon, lime

Origin

Village: Kreams, Stein an der Donau

Slope Face: South, Southeast

Soil Type: Gföhler Gneis, Paragneis, Slate, Loess

Gradient: max. 31°

Elevation: 218 – 333 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

Alcohol: 12.5 vol.%

Acidity: 5.9 g/L

Residual Sugar: dry

Ageing Potential

up to 7 years

Serving Temperature

11 – 13° Celsius

Food Pairing

Trout meunière, Fried spring rolls, Ceviche, Crabs, Oysters, Scallops, Prawns, Roasted veg

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: 9004496201034

EAN case: 9004496301017



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