

Weingut **Stadt Krems**

KREMS

KREMSTAL^{DAC}
Grüner Veltliner 2022

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: 2 hours
Fermentation: Stainless steel at 18 °C
Élevage: 3 months lees-contact, stainless steel
Bottling Date: Mid January 2023

Wine Details

Alcohol: 12,5 % vol.
Acidity: 5,4 g/L
Residual Sugar: dry

Ageing Potential: up to 7 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 Krems

As one of the oldest wine estates of Austria, the Weingut Stadt Krems 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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