

## Ried STEINBÜHEL 1<sup>er</sup>

### Riesling Kremstal DAC

<i>Origin:</i>	Furth bei Göttweig
<i>Appellation:</i>	Kremstal DAC
<i>Single Vineyard:</i>	Steinbühel 1 <sup>er</sup> Erste Lage
<i>Grapes:</i>	Riesling (100%)
<i>Vintage:</i>	2022
<i>Analysis:</i>	13 % alcohol 3,9 g/l residual sugar 6,4 g/l total acidity
<i>Closure:</i>	natural cork

The name of the single vineyard 'Steinbühel' derives from the stony soil ('stein' meaning stone, 'bühel' meaning hill). The site was first documented in 1322 as 'Steinapeunt', then 'Steinbichl' and finally as 'Steinbühel'. Beneath the soil there are very old crystalline rocks and also younger gravels from a former watercourse of the Danube river, giving an increased rock content in the generally silty soils, as well as a noticeable carbonate content.

The Ried 'Steinbühel' is classified as 1<sup>er</sup> Erste Lage by the 'Österreichische Traditionsweingüter'.

*Soil composition:* crystalline granulite rocks and gravel from the Danube

*Age of vines:* + 30 years

*Vinification:* handpicked selected grapes, soft pressing, spontaneous fermentation with the natural yeast (without any cultivated yeast) in stainless steel, settling in big wooden barrels (up to 6,000 l, NO oak taste) before bottling which allows the wine to clarify itself without filtration

*Character:* bright gold green, very welcoming peach nose, fine pineapple, backed minerality on the palate with distinct fruiting race and elegance, delicate citrus notes, well balanced, beautiful stone fruit on the finish (NO irrigation in the vineyard!)

*Preservation:* + 20 years

*Serving temperature:* to be served chilled at 10-12° C

*Food suggestions:* fish, white meat, salads, vegie dishes, antipasti

*Wine awards:* Vinum (Switzerland) 19 points  
Wine Enthusiast (GB, USA) 96 points  
Falstaff (Austria) 95 points

