Kremser
Ried WEINZIERLBERG
Kremstal DAC
Grüner Veltliner 2019

Origin & Vinification
This high terrace became the "mount of the winegrowers" and was already mentioned in 1112.

The soil consists of a 1 meter loess layer and the geological subsoil is characterized by gravel. The Weinzierlberg is a foothill of the Bohemian mass and therefore crystalline Paragneiss is found deep underground. The climate is determined by the strong influence of the Pannonian climate. This harmonious Grüner Veltliner thrives with perfect harmony on this plateau in the middle of the city. The winery cultivates 6.62 ha of vineyards here.

At the beginning of October 2019, Veltliner grapes were selectively harvested by hand from the Weinzierlberg.
The expansion on the fine yeast in the stainless steel tank took until March 2020.

Wine description
Impulsive aromas remind on green banana and citrus; a hint of typically "Veltliner-Pfefferl"; full-bodied Veltliner with long finish. Very delicate and authentic.

Analytical data
Alcohol: 12,5%
Acidity: 4,7 g
Residual sugar: 1,4 g

Aging potential
You can drink this wine within the first two years, but you can also age it for about 4-10 years.

Serving temperature
8 - 10°C

Food pairing recommendation
Grüner Veltliner is a perfect match for Austrian cuisine, but also matches delicately with spicy far eastern dishes. Especially, we recommend this wine to starters, fried and Asian dishes.

Weingut Stadt Krems
With over 550 years of history, Weingut Stadt Krems is one of the oldest wine-producers in Austria, and even of Europe.
Since July 2003 Weingut Stadt Krems is managed by a young, innovative team directed by Fritz Miesbauer.
The signature grape varieties of Weingut Stadt Krems are Riesling and Grüner Veltliner (over 90 %).
Weingut Stadt Krems cultivates 42 hectares of vineyards of its own property, which are exclusively on the best terraced locations of the city of Krems.