

Steiner Ried GRILLENPARZ "1. ÖTW Lage"

Kremstal DAC
Riesling 2018

Origin & Vinification

The cru "Grillenparz" in Stein an der Donau, which was mentioned for the first time in 1180 and is therefore one of the most venerable locations of Kremstal, is made up of Paragneiss in the deepest layers of the soil, as well as the calcareous carbonate Conglomerate of the Hollenburg-Karlstetten formation. This unique geological surface is covered by sandy loam from the river Traisen.

Originally called "ad grillenporce", it appears to have been a steep area where a lot of crickets sunbathed. No wonder that the chirping animals feel comfortable here: the cru is south-facing, and thanks to the enormously high proportion of rock, the soil warms up quickly and radiates cozy warmth long after sunset. In terms of maturity, Riesling finds optimal conditions here.

The Stadt Krets winery cultivates a total of 3.24 ha in this cru. Also a 0.47 ha of this cru is planted with Grüner Veltliner. The influences of the Danube are diverse here. In summer, this wind-exposed location dries out quickly after rainfall. In autumn, however, the Danube stream can also emit moist air masses.

The Riesling Grillenparz was selected by hand from this great cru on October 17, 2018. The fermentation took place in stainless steel tank, whereby the contact with the fine lees was 7 months until the bottling in the following July.

Wine description

94 pts. FALSTAFF

dry, fruity with great mineralic background, long and pure!

Analytical data

alcohol content: 13,0 %

acidity: 6,5 g

residual sugar: 3,9 g

Aging potential

You can drink this wine within the first three years, but it has also a good ageing potential (20 years).

Serving temperature:

10 – 12°C

Food pairing recommendation

This Riesling Grillenparz is a perfect match for chicken and fish, but also to exotic meals like Sushi, Chinese food and Indian food.

Weingut Stadt Krets

With over 550 years of history, Weingut Stadt Krets is one of the oldest wine-producers in Austria, and even of Europe.

Since July 2003 Weingut Stadt Krets is managed by a young, innovative team directed by Fritz Miesbauer.

The signature grape varieties of Weingut Stadt Krets are Riesling and Grüner Veltliner (over 90 %).

Weingut Stadt Krets cultivates 42 hectares of vineyards of its own property, which are exclusively on the best terraced crus of the city of Krets.

