



PRODUCER PROFILE

Estate owned by: City of Krems
Winemaker: Fritz Miesbauer and Peter Rethaller
Total acreage under vine: 76
Estate founded: 1452
Winery production: 36,000 Bottles
Region: Niederösterreich
Country: Austria

Stadt Krems Kremstal Grüner Veltliner 2015

WINE DESCRIPTION

Weingut Stadt Krems was originally founded by the city of Krems in 1452 to support a local hospital for city residents. With over 550 years of history, Weingut Stadt Krems is one of the oldest wine producers in Europe. Since July 2003, the estate is managed by a young, innovated team directed by Fritz Miesbauer. The flagships are Riesling and Gruner Veltliner (over 90%).

Grapes were hand-harvested at the end of September. Fermentation and aging took place in large, stainless steel tanks to maintain purity of fruit. Wines were released eight months following fermentation.

TASTING NOTES

Fresh and fruity, with aromas reminiscent of white currant, citrus fruits and "veltliner-pfefferl" or white pepper. The flavors on the palate are consistent with the aromas and the finish is fresh and crisp. A classic Grüner Veltliner from Kremstal, not too heavy but not too light.

FOOD PAIRING

This wine can be enjoyed young with typical Austrian cuisine, but is also versatile enough to accompany Asian cuisines and fresh salads.

VINEYARD & PRODUCTION INFO

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| Production area/appellation: | Kremstal DAC |
| Soil composition: | Löss |
| Vines/acre: | 1,417 |
| Yield/acre: | 2.6 tons |
| Exposure: | Southern / Southwestern |
| Harvest time: | September |
| First vintage of this wine: | 2007 |
| Bottles produced of this wine: | 36,000 |
| Certified Organizations: | Certified Sustainable by Lacon |
| Sustainability Certification: | Certified Sustainable by Lacon |

WINEMAKING & AGING

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| Varietal composition: | 100% Grüner Veltliner |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 17 days |
| Fermentation temperature: | 65 °F |
| Type of aging container: | Stainless steel tanks |
| Length of aging before bottling: | 4 months |
| Length of bottle aging: | 2 months |

ANALYTICAL DATA

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| Alcohol: | 12.5% |
| Residual sugar: | 2.5 g/L |
| Acidity: | 5.7 g/L |