



PRODUCER PROFILE

Estate owned by: City of Krems
 Winemaker: Fritz Miesbauer and Peter Rethaller
 Total acreage under vine: 76
 Estate founded: 1452
 Winery production: 3,950 Bottles
 Region: Niederoesterreich
 Country: Austria

Stadt Krems Ried Wachtberg Grüner Veltliner 2016

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%).

Stadt Krems Wachtberg is made from 100% Gruner Veltliner grapes grown in the Wachtberg vineyard, an "Erste Lage" or Great First Growth. The mighty terraces of Wachtberg belong to the Weingut Stadt Krems since the 12th century. Wachtberg comes from watch (keep watch) from the Berg (mountain).

The extensive southeast facing terraces of the Wachtberg reach up to 400 meters above sea level. The soil is calcareous with a high silt content. The bedrock consists of gneiss with minor schist and is covered by extensive deposits of loess.

Harvested in early November and fermented and aged in stainless steel tanks.

TASTING NOTES

Typical spicy Veltliner aroma with citrus and savory notes and a long finish.

FOOD PAIRING

Enjoy with chicken or veal. Suggested to decant and enjoy in a bowl glass.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Kremstal DAC
Vineyard name:	Ried Wachtberg
Vineyard size:	3
Soil composition:	Loess and Gneiss
Vines/acre:	1,520
Yield/acre:	2.5 tons
Exposure:	Southeastern
Year vineyard planted:	1962
Harvest time:	November
First vintage of this wine:	1966
Bottles produced of this wine:	3,950

WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel tanks
Fining agent:	None
Type of aging container:	Stainless steel tanks and 2000 liter oak barrel
Length of aging before bottling:	6 months
Length of bottle aging:	3 months
Total SO2:	117 mg/L

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	4 g/L
Acidity:	6.5 g/L