



**PRODUCER PROFILE**

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

**Stadt Krems Weinzierlberg Grüner Veltliner 2016**

**WINE DESCRIPTION**

Weingut Stadt Krems was founded in 1452 as a source of revenue for the hospital of Krems and is one of the oldest wineries in Austria. The municipality of Krems still owns the 560-year old winery and is today one of the best in the region. Farming practices are ‘Certified Sustainable,’ and the estate belongs to the prestigious Traditionsweingüter.

Kremstal is a transitional region between the loess soils of Kamptal and the stone terraces of Wachau and the character of its wines depends greatly on vineyard location. The vineyards of Weingut Stadt Krems are within the city limits of Krems and its neighboring district of Stein where steep terraces face the Danube on primary rock-based soils.

Grüner Veltliner Ried Weinzierlberg is a single-vineyard lying behind the town of Krems. Weinzierlberg roughly translates as “Winemaker’s Hill” with the name first documented in 1112. The warm, south-facing, terraced site consists of loess over gravel and primary rock, and vinification took place in stainless steel tanks.

**TASTING NOTES**

Grüner Veltliner is the signature grape of Austria and produces a dry white wine with savory aromas, spicy flavors, and good acidity. Young Grüner Veltliner is fresh-tasting with notes of green apple, lemon, radish, and arugula. Lighter styles of Grüner Veltliner are intended for immediate drinking, while more structured examples can age for many years.

**FOOD PAIRING**

Grüner Veltliner’s bright acidity and savory character make it an ideal partner to mildly spiced Vietnamese, Thai, and Chinese dishes. Fish and shellfish are accented by Grüner Veltliner’s citrus and mineral profile while its acidity cuts the richness of pork or ham. It can also work well with foods that are difficult to pair such as bitter greens and asparagus.

**VINEYARD & PRODUCTION INFO**

Production area/appellation:	Kremstal DAC
Vineyard name:	Ried Weinzierlberg
Soil composition:	Löss, gravel, stone
Exposure:	Southeastern
Harvest time:	October-November
First vintage of this wine:	2003

**WINEMAKING & AGING**

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless Steel
Malolactic fermentation:	No
Fining agent:	Animal based
Type of aging container:	Stainless Steel Tanks
Length of aging before bottling:	4 months
Total SO2:	135 mg/L

**ANALYTICAL DATA**

Alcohol:	12.5%
Residual sugar:	3 g/L
Acidity:	6.1 g/L