



PRODUCER PROFILE

Estate owned by: City of Krems
 Winemaker: Fritz Miesbauer and Peter Rethaller
 Total acreage under vine: 76
 Estate founded: 1452
 Winery production: 4,600 Bottles
 Region: Niederösterreich
 Country: Austria

Stadt Krems Ried Grillenparz Riesling 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%).

Grillenparz is a coveted Erste Lage, or First Growth, site within the Kremstal DAC. The name, which translates as "cricket hill," owes to the fact that rocky soils of this site absorb heat quickly during the day and release that heat slowly after the sun has set, making the vineyard a favorite evening place for summer crickets. The heat-keeping layers of gneiss, mica, and calcareous marl also do wonders for the Riesling grape rendering physiologically ripe fruit laden with complex sugars. A careful vinification in stainless steel allows the fruit's power, elegance, and layered aromas to speak for themselves in the finished wine.

TASTING NOTES

Medium green yellow hue, aromas of peach and citrus. Powerful and juicy with elements of stone fruit and significant minerality on the long finish. This wine will benefit from bottle aging.

FOOD PAIRING

This wine is an ideal partner for chicken and fish, but also to exotic meals like Sushi, Chinese food and Indian food.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Kremstal DAC
Vineyard name:	Grillenparz
Vineyard size:	11
Soil composition:	Gneiss, Mica-schist, Calcareous
Vines/acre:	1,400
Yield/acre:	2.6 tons
Exposure:	Southern
Year vineyard planted:	2003-2006
Harvest time:	October
First vintage of this wine:	2003
Bottles produced of this wine:	4,600

WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks
Fining agent:	None
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	7 months
Length of bottle aging:	2 months
Total SO2:	122 mg/L

ANALYTICAL DATA

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