



## PRODUCER PROFILE

Estate owned by: City of Kreams  
 Winemaker: Fritz Miesbauer and Peter Rethaller  
 Total acreage under vine: 76  
 Estate founded: 1452  
 Winery production: 70,000 Bottles  
 Region: Niederösterreich  
 Country: Austria

## Stadt Kreams Kremstal Grüner Veltliner 2021

### WINE DESCRIPTION

Weingut Stadt Kreams was founded in 1452 as a source of revenue for the hospital of Kreams and is one of the oldest wineries in Austria. The municipality of Kreams 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 Kreams are within the city limits of Kreams and its neighboring district of Stein where steep terraces face the Danube on primary rock-based soils.

Grüner Veltliner Kremstal DAC is a ‘Gebietswein’ or regional wine intended to capture the typicity of the Kremstal area. From mainly loess soils on terraced sites near Kreams, this modern-styled Grüner Veltliner was vinified in stainless steel tanks and bottled after a short period resting on its fine lees.

### 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
Soil composition:	Loess
Exposure:	Southern / Southwestern
First vintage of this wine:	2007
Bottles produced of this wine:	70,000
Sustainability Certification:	Certified Sustainable by Lacon

### WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel tanks
Fining agent:	Animal based
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	4 months
Total SO <sub>2</sub> :	97 mg/L

### ANALYTICAL DATA

Alcohol:	12.5%
Residual sugar:	3.7 g/L
Acidity:	6.2 g/L
Dry extract:	22.4 g/L