

Kaiserstiege | KREMSTAL | Grüner Veltliner

handverlesen & nachhaltig bewirtschaftet

*classical, spicy, typical
best served with: fish, meat or asian
cuisine
dry - 12,5 %vol.*

*Pale yellow-green, silver reflections.
Delicate apple aromas with a hint of
pears and mangos in the nose. Juicy on
the palette, elegant texture with fine
acidity. Good relish in the finish - a
versatile food companion.*

Rebsorte: Grüner Veltliner

Standort / Boden: Großlage „Rohrendorfer Kaiserstiege“ is the extension of the well-known Kremser Sandgrube. Less soils and conglomerate stone store the heat of sunny days and reflect it at night. Light and sandy clay prevail and stand for refreshing & spicy Veltliner or Riesling and juicy & vibrant Zweigelt.

Alkohol: 12,5 %vol.

Restzucker: 2,0 g/l

Säure: 5,6 g/l

Ausbau: fermentation in stainless steel-tanks at 16°C to 18°C

Verschluss: screwcap

Optimale Trinktemperatur: 10 – 12°C

Optimale Trinkreife: 2026 – 2032

Gebinde: 0,75l

Jahrgang 2025

