

KREMSTAL Reserve

WEINZIERLBERG

Riesling

handverlesen & nachhaltig bewirtschaftet

*fruity, full-bodied, harmonious
best served with: spicy meat dishes, fish
and asian cuisine
dry - 13,0 %vol.*

*Pale yellow-green, silver reflections.
Delicate herbal nuances, green mint
supported by fresh lime zests. Beautiful
peach notes, lively acidity and a mineral
backbone - an ideal accompaniment to
all fine fish dishes.*

Rebsorte: Riesling

Standort / Boden: Mainly Kremser Weinzierlberg: Less soils which are perfect for full-bodied "Kremstal DAC Reserven".

Alkohol: 13,0 %vol

Restzucker: 6,6 g/l

Säure: 7,1 g/l

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

Verschluss: screwcap

Optimale Trinktemperatur: 10 – 12°C

Optimale Trinkreife: 2023 – 2028

Gebinde: 0,75l

Jahrgang 2022

