

Riesling

Krems Kremstal DAC 2024



Origin:	Krems - Kremstal DAC
Site/vineyard:	The grapes come from our vineyards, which are among the best sites of Hollenburg.
Analysis:	Alcohol: 13 % vol Residual sugar: 3,9 g/l Acidity: 6,4 g/l
Closure:	screw cap
Soil:	very stony and sandy Loess up conglomerate
Vinification:	steel tank
Characteristic:	A typical Riesling from the Kremstal. Fresh stone fruit notes, very mineral. Juicy on the palate, fruity with a distinct varietal character, fine acidity and lively. A wine with drinking flow and a lot of substance.
Pairing:	Harmonizes wonderful to Asian Cuisine (Sushi, Maki or spicy dishes)
Ideal Maturity:	2025 - 2030
Drinking temperature:	8-10°C

EAN Bottle: 9120010694 318

EAN Case: 9120010694 325

