



Forstreiter

# Riesling

## *Ried Schiefer* Kremstal DAC 2024

**Origin:**

Krems - Kremstal DAC

**Site/vineyard:**

The terraces of these vineyards are characterized by conglomerate rock and loess. The Schiefer site was first mentioned in a document in 1318 as vineyard. Average slope over 26% to the south and southeast. The name Schiefer does not come from the slate rock, but is derived from Schiffberg. From here, the Danube ships were warned by means of flags and fire about possible dangers of the then 3-armed Danube or against ship looters. On a vineyard map from the year 1821 the vineyard is called "In Schifern".

**Analysis:**

Alcohol: 13,5% vol  
Residual sugar: 4,5 g/l  
Acidity: 6,1 g/l

**Closure:**

screw cap

**Soil:**

Loess and conglomerate

**Vinification:**

steel tank, about 3 months on the lees

**Characteristic:**

The site is expressed in the form of bright, mineral notes; elegant, almost graceful fruit, lively, fine acidity structure, again soil notes, leads the fine blade and still has grip. Riesling to nibble on. Fun!

**Pairing:**

Harmonizes great with fish, seafood or rice dishes.

**Ideal Maturity:**

2026 bis 2038

**Drinking temperature:** 9-11°C

EAN Bottle: 9120010694 332

EAN Case: 9120010694 349

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