

DATENBLATT

# RIESLING

## RIED STEINGRABEN 2018

(KREMSTAL DAC RESERVE)

### DESCRIPTION

*The name says it all.* The Steingraben vineyards embody the interaction of vine, rock and wind. A product of the soil, its complexity manifests itself in *slightly smoky hints* and is supported by *refreshingly fruity and gentle floral notes*.

|           |                      |   |
|-----------|----------------------|---|
| ATTRIBUTE | <i>Grape:</i>        | 100% Riesling                             |
|           | <i>Region:</i>       | Kremstal                                  |
|           | <i>Harvest:</i>      | Hand harvest & selection in the vineyards |
|           | <i>Soil:</i>         | Conglomerate & gravel                     |
|           | <i>Cru:</i>          | Ried Steingraben, Gedersdorf              |
|           | <i>Yield:</i>        | 40 hl/ha                                  |
|           | <i>Ripeness:</i>     | 19,0°KMW; 95° Öchsle                      |
|           | <i>Fermentation:</i> | Steel tank                                |
|           | <i>Maturation:</i>   | Steel tank, matured on full & fine lees   |
|           | <i>Alcohol:</i>      | 13,0 Vol.%                                |
|           | <i>Acidity:</i>      | 5,8 g/l                                   |
|           | <i>Res. Sugar:</i>   | 1,0 g/l                                   |
|           | <i>Drink-Temp.:</i>  | 9°C                                       |

### FOOD RECOMMENDATION

Ideal partner for traditional dishes like roast veal, roast chicken and freshwater fish. But it also complements exotic dishes such as Chinese, Indian, Sushi, California cuisine and fusion.

