

Grüner Veltliner Ried Schiefer Kremstal DAC 2023



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: 1,6 g/l Acidity: 5,2 g/l

Closure: screw cap

Soil: Loess and conglomerate

Vinification: steel tank, about 3 months on the

lees

Characteristic: The conglomerate soil of the Schiefer

vineyard is recognizable in the aroma, good depth, unobtrusive, consolidated; the subsoil also comes through in the taste, tobacco notes, fine spices, delicate

fruit, already harmonious;

Ideal Maturity: 2023 bis 2036 **Drinking temperature:** 10-12°C

EAN Bottle: 9120010693 656 EAN Case: 9120010693 663





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