



Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	7.4 g/l
Acid:	5.9 g/l
Drinking Temperature:	10 - 12 °C
Aging Potential:	high

Award

The Wine Enthusiast:	95
Falstaff:	93

Vineyard

Vineyard Site:

These vineyards comprise steep, southeast-facing terraces that are close to the Danube River and hence exposed to wind and temperature extremes. The crystalline bedrock consists of Gföhler gneiss, mica schist and, in some areas, amphibolite. The soils are hard, stony and largely non-calcareous.



Origin:	Austria, Kremstal DAC, Stein an der Donau
Quality grade:	Österreichischer Qualitätswein
Site:	Ried Pfaffenberg 1ÖTW
Normal Classification:	ÖTW Erste Lage

Site Type:	terraces
Varietal:	Riesling
Geographical Orientation:	south east
Soil:	crystalline rocks Gföhler Gneis primary rock

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous stainless steel tank
Maturing:	stainless steel tank
Bottling:	natural cork

Steinobst, Blüten, Kräuterwürze.

Druckvoll und pikant.

Der „Universal-Riesling“