



Origin:	Austria, Kremstal DAC, Furth at Göttweig
Quality grade:	Kremstal DAC
Site:	Ried Silberbichl 1ÖTW
Normal Classification:	ÖTW Erste Lage
Site Type:	hilly land
Varietal:	Riesling 100 %
Geographical Orientation:	north east
Soil:	mica schist danube gravel sandy

Vineyard Site:

This vineyard, which has a north-easterly aspect, is located on a broad terrace formed by a former watercourse of the Danube River. The site was first documented (in 1562) as 'Silberpiegl', and later became known as 'Silberbügl', and then 'Silberbichl' or 'Silberbühel'. The underlying sandy Danube river gravels are overlain by loess and loess-derived loam, and then in turn by calcareous soils. The name 'Silber' (silver) refers to the abundance of mica crystals in the soil – large fragments of which are found in the deeper lying areas, catching the evening sun.



Cellar

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous steel tank

Maturing: large wooden barrel
Bottling: natural cork

Data

Wine Type: Still wine | white | dry
Alcohol: 13.5 %
Residual Sugar: 2.4 g/l
Acid: 6.1 g/l
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: high

Awards

The Wine Enthusiast: 96
Falstaff: 93

Product Codes

EAN: 9120008893075

Feine Kräuter, gelbe Früchte.
Präzise, dicht und guter Biss.
Zu frischen Fischen