



Wine Type:	Still wine   white   dry
Alcohol:	13 %
Residual Sugar:	3.7 g/l
Acid:	8 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high

## Vineyard

### 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.



Origin:	Austria, Kremstal DAC, Furth at Göttweig
Quality grade:	ÖTW Erste Lage
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

## Harvest and Maturing

---

Harvest: handpicked  
Grape Sorting: manual  
Fermentation: spontaneous  
steel tank  
Maturing: large wooden barrel  
Bottling: natural cork

## Product Codes

---

EAN: 9120008893075

## From the glimmering mica schist

---

Fine herbs, yellow fruits. Precise, dense and with good bite.