



Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	3.8 g/l
Acid:	6.5 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.