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| Wine Type: | Still wine white dry |
| Alcohol: | 13 % |
| Residual Sugar: | 4.1 g/l |
| Acid: | 6.2 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.



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| Origin: | Austria, Kremstal DAC, Furth at Göttweig |
| Quality grade: | ÖTW Erste Lage |
| Site: | Ried Silberbichl 1ÖTW |
| Normal Classification: | ÖTW Erste Lage |

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|---------------------------|---------------------------------------|
| Site Type: | hilly land |
| Varietal: | Riesling 100 % |
| Geographical Orientation: | north east |
| Soil: | mica schist danube gravel sandy |

Harvest and Maturing

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

Product Codes

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| EAN: | 9120008893075 |
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From the glimmering mica schist

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