

Origin:	Krems
Site:	Kremsleithen
Site Type:	steep slope
Varietal:	Riesling
Soil:	loess slate stone clay



Vineyard Site:

Kremsleithen is derived from the steep slope ("Leiten" in German) that runs down to the river Krems. It was first mentioned in records dating back to 1266. More than 30 years ago there were vines here and in May 2022 they returned. This 1,000 square meters vineyard features primordial rock, clay and sandy topsoils on a terraced slope 300-350 meters above sea level.



CELLAR

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes
Filter:	unfiltered
Maturing:	amphora 10 month(s)

DATA

Wine Type:	Still wine white
Alcohol:	12 %
Residual Sugar:	0 g/l
Acid:	5.4 g/l
PH Value:	3.31
Total Sulfur:	10 mg
Drinking Temperature:	7 °C
Aging Potential:	3 years

WINE DESCRIPTION

100% organic Riesling from Kremstal and Kamptal, Austria. The fermentation was rather slow moving starting on 24 September followed by MLF which only finished in early December, not unusual for Riesling, but stressful nonetheless. The wine was aged in amphora on the gross lees until bottling. nose: Lime Peel, White Peach Palate: Lemon, Green Apple Enjoy chilled (7-13C, 45-55F) and perhaps let it rest in the bottle for a few months before popping the cork. If you want to reduce the cloudiness, you can decant. Bottled on 2 September 2025. Due to their mouth watering, crisp acidity, I think both wines pair nicely with oysters, flakey fish or spicy Thai and Indian dishes.

WINERY

Kapitel Zwei or “Chapter Two” is an experiment to organically and sustainably grow French grape varietals, including Chenin Blanc, Roussanne and Sémillon, and age them in amphora for one year. The grapes are handpicked from a single vineyard or “ried” called Kremsleithen. It was abandoned decades ago and was replanted in May 2022 – my premier vintage was bottled on 31 August 2024. Kapitel Zwei focuses on small production, low-intervention, organic wines.