

Origin:	Krems
Site:	Kremsleithen
Site Type:	steep slope
Varietal:	Grüner Veltliner 87 % Chenin Blanc 7 % Roussanne 3 % Sémillon 3 %
Soil:	loess clay sandy slate stone

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 and is located at 300 meters above sea level.



CELLAR

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes
Filter:	unfiltered
Maturing:	100 % amphora 10 month(s)

DATA

Wine Type:	Still wine white
Alcohol:	13 %
Residual Sugar:	0 g/l
PH Value:	3.58
Total Sulfur:	13 mg
Drinking Temperature:	7 °C

WINE DESCRIPTION

Nose: Pineapple, Green Apple Palate: Lemon, Grapefruit 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. 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.