



PRODUCER PROFILE

Estate owned by: City of Kreams
Winemaker: Fritz Miesbauer
Total acreage under vine: 76
Estate founded: 1452
Winery production: 300,000 Bottles
Region: Niederosterreich
Country: Austria

Grüner Veltliner Wachtberg Kremstal DAC Reserve 2016

WINE DESCRIPTION

Weingut Stadt Kreams was originally founded by the city of Kreams in 1452 to support a local hospital for city residents. With over 550 years of history, Weingut Stadt Kreams is one of the oldest wine producers in Europe. Since July 2003, the estate is managed by a young, innovated team directed by Fritz Miesbauer. The flagships are Riesling and Gruner Veltliner (over 90%).

ABOUT THE VINEYARD

Stadt Kreams Wachtberg is made from 100% Gruner Veltliner grapes grown in the Wachtberg vineyard, an "Erste Lage" or Great First Growth. The mighty terraces of Wachtberg belong to the Weingut Stadt Kreams since the 12th century. Wachtberg comes from watch (keep watch) from the Berg (mountain).

The extensive southeast facing terraces of the Wachtberg reach up to 400 meters above sea level. The soil is calcareous with a high silt content. The bedrock consists of gneiss with minor schist and is covered by extensive deposits of loess.

WINE PRODUCTION

Harvested in early November and fermented and aged in stainless steel tanks.

TASTING NOTES

Typical spicy Veltliner aroma with citrus and savory notes and a long finish.

FOOD PAIRING

Enjoy with chicken or veal. Suggested to decant and enjoy in a bowl glass.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Kremstal
Vineyard name:	The Wachtberg vineyard
Vineyard size:	3 acres
Soil composition:	Loess and Gneiss
Vines/acre:	1,520
Yield/acre:	2.5 tons
Exposure:	Southeastern
Year vineyard planted:	1962
Harvest time:	November
First vintage of this wine:	1966
Bottles produced of this wine:	3,950

WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless steel tanks
Fining agent:	None
Type of aging container:	Stainless steel tanks and 2000 liter oak barrel
Length of aging before bottling:	6 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13.0 %
Residual sugar:	4.0 g/L
Acidity:	6.5 g/L
Total SO2:	117.0 mg/L

