



RIESLING „ VON DEN TERRASSEN“ 2008

KREMSTAL DAC

LATEST NEWS! AUSTRIA HAS A NEW APPELLATION - KREMSTAL DAC.

After a long process the traditional wine-region Kremstal finally received its well deserved appellation status **Kremstal DAC** (Districtus Austriae Controllatus). This is the newest appellation of Austria and one can compare this to the familiar AOCs, DOs and DOCs in Europe.

The wine region Kremstal with its 2,170 hectares vineyards is one of Austria's oldest and most prominent regions. Here, the south-exposed terraced vineyards on löss and conglomerate soils combined with the ideal (cool) climate conditions result in excellent refined mineral character white wines.

In general, the Austrian wine law for quality wine applies and forms the base for the Kremstal DAC appellation. In addition, the allowed grapes for a **Kremstal DAC** wine are:

- Grüner Veltliner
- Riesling

The classic Grüner Veltliner should reflect its purity and fruitiness in combination with a fresh and fine spicy impression on the palate. The Riesling should present its typical aromatics (apricots), elegance and fine minerals. It is not allowed to have notes of botrytis or oak in neither of these two classic Kremstal DAC wines. The alcohol is allowed to a maximum of just 12,5% and the wines should be classified by law as "dry" (Trocken).

In addition, the Kremstal officials have immediately introduced a "reserve" category within this appellation. The "**Kremstal DAC Reserve**" wines will reflect the more powerful and concentrated style of both varieties. The "Reserve" wines should be "dry" (trocken) and have at least 13,0% alcohol; a "Reserve" wine should fill the glass with typical varietal aromas, show concentration and have a long finish. Botrytis notes and oak usage are allowed.

Kremstal DAC cannot be released before 1st of January and Kremstal DAC Reserve not before 1st of March in the year after harvest. All wines that do not meet the requirements of the Kremstal DAC regulations will show the origin "Niederösterreich" (Lower Austria) on the label.

About this wine:

Variety: 100% Riesling.

Vineyard site: "von den Terrassen" means "from the terraces" and this is exactly where the grapes of this wine comes from: South-exposed terraces with deep layers (up to 35 meters / 100 ft) löss soil and conglomerate.

Soil: löss, rich in lime and consists of very fine particles.

Harvesting date: on 9th and 16th Oktober

Grape processing: de-stemming, crushing and direct pressing.

Fermentation: spontaneous fermentation in stainless steel tanks, with wild yeasts.

Maturing: stainless steel

Bottling: 28th of January 2009

Alcohol: 12.9 %vol.

Acidity: 7,1 g/l.

Residual sugar: 1.7 g/l.

Characteristic: bright yellow colour; very typical Riesling nose and fresh hints of exotic fruits, on the palate displaying an interesting acidity structure; lively finish. Delicious crisp Riesling!

Food matching: cold starters and fish, or on its own it makes a delicious refreshing glass of Riesling.

Aging potential: 2015