

# SALOMON



## *Ried Goldberg*

**KREMSTAL DAC 2023**  
**GRÜNER VELTLINER ALTE REBEN**

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<b>ALCOHOL</b>	<b>14.5 %</b>
<b>RESIDUAL SUGAR</b>	<b>5.9 G/L</b>
<b>ACIDITY</b>	<b>5.5 G/L</b>
<b>AWARDS</b>	<b>FALSTAFF 94P -</b>
	<b>A LA CARTE 94P - VINOUS 92-94P</b>
<b>AVAILABLE BOTTLE SIZES</b>	<b>075 L / 1.5 L</b>

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### **SITE**

The grapes for the Ried Goldberg are harvested out of two single vineyard sites – Steiner Hund and Danzer. In these steep primary rock terraces, the vines are more than 70 years old. Very low yields and the barren rocky soil characterize this full-bodied, mineral Grüner Veltliner.

### **VINIFICATION**

Harvest beginning of October; skin contact for 6 hours; sedimentation 48 hours; fermentation 8 weeks; one fine lees; bottling in July 2024.

### **TASTING NOTES**

Light gold, silver highlights. In the nose a light hint of herbs, accompanied with apricot and pineapple. The finish makes the fine mineralistics of this wine recognizable.

### **FOOD PAIRING**

Vitello Tonato, Roast Pork, Root Carp, Baked Porcini Mushrooms, Asparagus Risotto, Spaghetti Frutti di Mare, Paella;

### **SHELF LIFE**

Excellent ageing potential, 20 years +.

### **SERVING TEMPERATURE**

8° – 12° C.

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