

SALOMON



Ried Lindberg 1^{er}

KREMSTAL DAC 2023
GRÜNER VELTLINER ALTE REBEN

ALCOHOL	14.0 %
RESIDUAL SUGAR	5.7 G/L
ACIDITY	5.7 G/L
AWARDS	FALSTAFF 95P -
	A LA CARTE 95+P- VINOUS 92-94P
AVAILABLE BOTTLE SIZES	0,75 L / 1,5 L

SITE

South-oriented terraces, loess-dominated mix soil. This small Erste Lage vineyard is situated in the lower-altitude and warmer part of the Wachtberg vineyard, directly next to the primary rock site Koegl. The vines in Lindberg are 80+ years old.

VINIFICATION

In our winepress house we use the principle of gravity. After the grapes were destemmed, the must was fermented. Harvested in the beginning of October. Maceration 12h, sedimentation 48h, fermentation 8 weeks. The wine is left on fine lees to age up, bottling in July 2024.

TASTING NOTES

Light yellow-green. This white wine amazes with its complex interaction of various aromas. In the nose melon, kumquat, and a hint of papaya and tobacco. Elegant, grapefruit and candied orange in the long finish. The echo makes the minerality recognizable.

FOOD PAIRING

Asparagus with hollandaise sauce, chicken skewers with peanut sauce, wok dishes with vegetables & chicken or pork, paprika chicken;

SHELF LIFE

Great maturation potential, twenty years +.

SERVING TEMPERATURE

8° – 12° C.

LIMITED PRODUCTION

3.500 bottles

WEINGUT SALOMON UND HOF
DR. SALOMON WEIN GMBH
UNDSTRASSE 10
A-3500 STEIN A.D. DONAU

TEL +43 2732 83226-0
OFFICE@SALOMONWINES.COM
WWW.SALOMONWINES.COM

UND HOF