

# SALOMON



## *Ried Wachtberg* 1<sup>ÖW</sup>

**KREMSTAL DAC 2024  
GRÜNER VELTLINER**

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<b>ALCOHOL</b>	<b>13.5 %</b>
<b>RESIDUAL SUGAR</b>	<b>2.3 G/L</b>
<b>ACIDITY</b>	<b>5.1 G/L</b>
<b>AWARDS</b>	<b>JAMES SUCKLING 94P - JANCIS ROBINSON 17,5 - FALSTAFF 93P</b>
<b>AVAILABLE BOTTLE SIZES</b>	<b>0,75 L / 1,5 L</b>

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### **SITE**

Impressive south facing terraces with a thick loess layer on top of the primary rock soil behind the old town of Krems. This typical Gruener Veltliner is a classified Erste Lage, located just behind the old town of Krems. Very supple and mineralic due to the loess and the primary rock soil of its origin.

### **VINIFICATION**

In our press house we use the principle of gravity. After the grapes were destemmed, the must is fermented under controlled temperature. The 'Wachtberg' grapes were harvested end of September. Gentle processing of the fruits. Maceration time 6h, sedimentation 48h, fermentation 8 weeks. The wines mature on fine lees until June; bottling in July 2025.

### **TASTING NOTES**

Light gold. In the bouquet aromas and flavours of brioche and red apple. Decent hints of tobacco, followed by white pepper and honey. Nuances of orange zests and pears.

### **FOOD PAIRING**

Asparagus in all variations, pork roast; meat loaf; pasta with tomato sauce; spicy prawns, tandoori chicken, Thai Curry, roasted duck; Wiener Schnitzel, Tafelspitz;

### **SHELF LIFE**

Excellent ageing potential, 15 years +.

### **SERVING TEMPERATURE**

8° – 12° C.

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

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

# UNDHOF