

SALOMON



Ried Wachtberg 1^{er}

KREMSTAL DAC 2025
GRÜNER VELTLINER

ALCOHOL	14 %
RESIDUAL SUGAR	1.1 G/L
ACIDITY	5.4 G/L

AVAILABLE BOTTLE SIZES	0,75 L / 1,5 L
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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 2026.

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

Perfect drinking experience, even after 30 years.

SERVING TEMPERATURE

8° – 12° C.

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