

SALOMON



Ried Kögl 1^{er}

KREMSTAL DAC 2025
RIESLING

ALCOHOL	12.5 %
RESIDUAL SUGAR	4.1 G/L
ACIDITY	7.0 G/L

AVAILABLE BOTTLE SIZES	0,75 L / 1,5 L
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SITE

Our family's favourite Riesling vineyard is situated on the hill just behind the winery: Ried Koegl. South facing stone walled terraces sheltered from westerly winds by the offshore Steiner Kreuzberg. These ancient terraced vineyards are characterized by schist, mica-slate and gneiss. The Koegl vineyard is located directly along the border between Stein/Donau and Krems/Donau, extending into both towns.

VINIFICATION

Harvest end of Oct.; picked by hand; destemmed before crushing, gravity fed into press; skin contacting for 12 hours; separation of the press- and free run juice; sedimentation in the juice for 48hrs; first racking of partly cloudy grape juice off sediment; fermented in stainless steel for six weeks. Fine lees contact until before the summer 2024; earth filtration; bottling in July 2026.

TASTING NOTES

Golden yellow. Candied pineapple, apricot and yellow peach in the nose. On the palate dense complexity, spicy minerals with ripe fruits and a hint of tangerine zest. Elegant finish, fruity with lively acidity. An amazing Riesling with excellent ageing potential.

FOOD PAIRING

Prosciutto with melon, gnocchi with tomatoes, roast chicken, boiled beef;

SHELF LIFE

Perfect drinking experience, even after 30 years.

SERVING TEMPERATURE

8° – 12° C.

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