

SALOMON



Ried Steiner Kögl 1^{er}

**KREMSTAL DAC 2023
RIESLING ALTE REBEN**

ALCOHOL	14.0 %
RESIDUAL SUGAR	6.4 G/L
ACIDITY	6.1 G/L
AWARDS	A LA CARTE 96P - FALSTAFF 95P - VINOUS 93-95P
AVAILABLE BOTTLE SIZES	0,75 L / 1,5 L

SITE

One of the best Riesling sites in the world can be found along the Danube: our Ried Koegl. Our ancient terraced vineyards are characterized by gneiss and mica-slate. The grapes from our more than 50-year-old vines demand a long maturing time. They are harvested as a last resort and by hand.

VINIFICATION

Gentle processing of the grapes, maceration 12h. After the pressing process sedimentation 48h, fermented at 20 degrees in stainless steel tanks. Ageing on fine yeast until bottling in July 2024.

TASTING NOTES

Bright gold. In the bouquet fresh, yellow peach with hints of honey, combined with ananas and tangerine. The old vines confer this wine its brioche-like aroma. The light acidity and the interaction of various aromas create a Riesling to go with different types of meals.

FOOD PAIRING

Kimchi, Saltimbocca, Veal liver Venetian style with onion and polenta, Spicy King Prawns, Baked carp, Boiled beef;

SHELF LIFE

Excellent ageing potential, 25 years +.

SERVING TEMPERATURE

8° – 12° C.

LIMITED PRODUCTION

1.800 bottles

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