

SALOMON



Stein

KREMSTAL DAC 2024 RIESLING

ALCOHOL	13.0 %
RESIDUAL SUGAR	4.5 G/L
ACIDITY	6.2 G/L
AVAILABLE BOTTLE SIZES	0.75 L

SITE

Grown on different terraces in Stein a.d. Donau, Kremstal.

VINIFICATION

Harvest end of October; Sedimentation 48h; fermentation for 9 weeks; on fine lees until mid of January; bottling in February 2025.

TASTING NOTES

Light yellow-green. In the nose tropical fruits, a hint of floral honey and orange zests. Juicy and elegant on the palate, ananas and papaya. In the echo the minerality and fruity aromas are dominant, which makes this wine useful for a great variety of situations.

FOOD PAIRING

Antipasti, sushi & sashimi, prawns in tempura batter, roast chicken;

SHELF LIFE

This wine can be enjoyed young in the first five years.

SERVING TEMPERATURE

8° – 12° C.

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UND HOF