

# SALOMON

*Wieden*

**KREMSTAL DAC 2024  
GRÜNER VELTLINER**



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<b>ALCOHOL</b>	<b>12.5 %</b>
<b>RESIDUAL SUGAR</b>	<b>5.2 G/L</b>
<b>ACIDITY</b>	<b>5.7 G/L</b>
<b>AVAILABLE BOTTLE SIZES</b>	<b>0,75 L / 1,5L</b>

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## **SITE**

Encircled by a massive property wall, the Wieden vineyard adjoins the winery. Vines from the old rootstocks here produce grapes with smaller and more yellow skinned berries than most Grüner Veltliner. The “Wieden GV clone” had been crafted and planted on the nearby Kremser Kreuzberg, among other vineyards also in the top sites Ried Kögl (rocky soil) and Ried Wachtberg (loess soil). Hence “Wieden GV” is a classic “village wine” from the township Krems a. d. Donau.

## **VINIFICATION**

Harvest 2nd week of October; maceration with skins 2h; sedimentation 36h; fermentation 10 weeks.; on fine lees until bottling in mid-February 2025.

## **TASTING NOTES**

Light yellow-green. In the bouquet Cox orange-apple with soft aspects of white tropic fruits. Apples, white pepper and different types of herbs develop throughout drinking. The soft acidity and the elegant finish round out this delicate white wine.

## **FOOD PAIRING**

Fresh salads with vegetables, fish tartar; roasted fish, roasted chicken, sautéed porcini mushrooms.

## **SHELF LIFE**

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

## **SERVING TEMPERATURE**

8° – 12° C.

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