Weingut David Harm
Am Brunnen 14, 3508 Krustetten, Austria
M: +43(0)660/4755718 T: +43(0)2739/2520
www.weinschwaermer.at, office@weinschwaermer.at

bio

Grüner Veltliner Kremser Kogl 2021

Kremstal DAC

Love for nature, enthusiasm for its power, respect for its independence and cultivation in the sense of a circular economy. This ist the basic idea oft he work of the Winery Harm.

This Grüner Veltliner suprises with freshness and liveliness fruit. A smell of geen apple. Lime and papaya on the palate. Well balanced fruity acidity and lightly salty finish.

EAN:	9120033192181
Producer:	Weingut David Harm
Area of cultivation:	Kremstal
Variety:	Grüner Veltliner
Soil:	limestone, conglomerat
Quality:	DAC
Style:	fruity, fresh
Vegan:	yes
Serving temperature:	8-10°C
Alcohol:	13,1 %vol
Volumen:	0,75l

Grüner Veltliner Ried Gottschelle Kremstal

full-bodied and elegant Veltliner

Vintage	2021
Wine Quality	Kremstal DAC
Origin	Ried Further Gottschelle
Variety	Grüner Veltliner
Alcohol	13,0%vol
Residual Sugar	3,0 G/l - Dry
Acidity	7,2 G/l
Aging Potential	10 Years At Least
Best Served At	8-10°C
Available Bottle Sizes	0,75L

Origin and Terroir

The grapes originate from the single vineyard “Gottschelle”. First mentioned as “Gotschali” in 1341, it is situated at the foot of the Göttweiger Berg. The south-facing old Danube terrace has a mighty loess layer with high lime content. The vines of this vineyards are approximately 50-60 years old and produce very characteristic Veltliner grapes. The combination of the well-suited soil and the micro climate have a strong contribute to the development of this Grüner Veltliner.

Vinification

The perfectly matured Veltliner grapes were picked at the end of the harvest, rushed to the cellar, destemmed and pressed afer a very short maceration time. Fermentation was completed in a temperature-controlled stainless steel tanks. By the middle of January the wine was racked and allowed to develop its full aroma on the fine lees before being bottled.

Tasting notes

Medium yellow-green in the glass, yellow apples in the nose, the palate reveals elegance and flavor of tropical fruits, wild herbs, black pepper and delicate honey notes; quite substantial, a convincingly long mineral and spicy finish. alcohol: 13,0 %vol residual sugar: 3,4 g/l – dry acidity: 5,2 g/l

Drink and Meal Recommendation

Stored best at 10° C Aging potential: 10 years The perfect companion for spicy and flavor full dishes as well as to a variety of deserts. Even without food pairing, this wine is well suited for any special occasion.

Contains Sulfites

Ried Obere Sandgrube Grüner Veltliner ‚Privat' 2020

Government inspection number F 2226/21

The Krems sand pit, first mentioned in 1215 as 'Sandgrub', consists mainly of loamy fine sand with coarse fractions of crushed stone and gravel in the subsoil. A moderate sloping toward the south offers ideal conditions, especially for the Green Veltliner. Due to its high water retention capacity even in dry years, the soil provides the vines with plenty of water.

This Green Veltliner was harvested after repeated thinning at a high gradation. Only the best grapes were used.

Analysis:

13,5 alcohol by volume
1,5 g residual sugar
5,3 % acid

Tasting:

Fragrance of daisies, grapes, some grapefruit and yellow apples. More emphasis on the fruity taste than the spicy note. The varietal Pfefferl shines through. A juicy middle with the acid perfectly integrated. Very delicate with a slow decrescendo.

Cuisine:

With this wine a rule of thumb can be applied: A powerful wine for heartly dishes

AIGNER Weingut & Gästehaus

Wienerstraße 131, 3500 Krems
Tel. +43 (0) 2732 84558
info@aigner-wein.at

www.aigner-wein.at
aigner.wein

Grüner Veltliner Ried Schiefer
Kremstal DAC 2020

Located on the right bank of the river Danube, is Hollenburg, the southernmost district of Krems, also called Austria's white wine capital. Our winery is situated within this historical region of the Kremstal, where viticulture was practiced evidently 400 years A.D. by the Romans. The love for wine is deeply rooted in our family for far over a century, and since 1868 the winery is family – owned.

Quality grows outside in the vineyards, where the soils are dominated by **loess** and supplemented by **conglomerate** and **gravel**. The warm **Pannonian climate** form the east meets the Continental influenced climate of the higher situated Waldviertel. This results in extreme temperature differences between day and night, which has intense positive effect on the formation of flavour.
Foundation for producing great wine is **sustainable treatment** of soil and vineyards. To maintain the nature given quality, we only work with gentle treatments and few interventions in the cellar. **"I make the wines for myself, I can only sell the wines that I like. "**

Origin: Kremstal DAC

Location: Ried Schiefer

The terraces of these vineyards (300 meters above sea level) are characterized by conglomerate rock. The vineyard was first mentioned in 1318. Average slope inclination over 26% to the south and southeast. The name slate does not come from slate rock, but is derived from Schiffberg. From here, the Danube ships were warned by flags and fire about possible dangers of the Danube, which at that time had 3 arms, or about ship looters.

Soil: conglomerate

Characteristic: Elegant and juicy, with notes of tropical and stone fruits with finely balanced acidity, minerally yet creamy with a hint of spice and a long finish.

Vinification: steel tank, 9 months on the yeast

Analyse:
Alcohol: 13,5% vol
Residual sugar: 2,3 g/l
Acidity: 6,3g/l

Drink temperature: 9-11°

EAN Flasche: 9120010691 959
EAN Karton: 9120010691 980

CERTIFIED 4561007 SUSTAINABLE AUSTRIA

Weingut Forstreiter GmbH

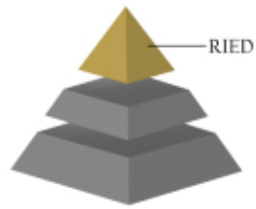
A-3506 Krems - Hollenburg Hollenburger Kirchengasse 7,
Tel: +43(0)2739-2296 weingut@forstreiter.at www.forstreiter.at

Frechau - Grüner Veltliner

Single vineyard wine

Appellation & Origin:	Krems - Kremstal
Single vineyard:	Single Vineyard Kremser Frechau
Vine Variety:	Grüner Veltliner (100%)
Quality Level:	Kremstal dac
Vine Age:	55+
Terroir:	Lössterraces
Maturing:	big austrian wood barrel
Fermenting temperature:	22°C
Fermenting duration:	19 Days
Barrel maturity:	Months 12 +
Drinking recommendation:	min. 8 – 10 Years
Serving temperature:	9 – 11°C

EAN Flasche: 9120013192002
EAN Karton: 9120013199995



Dining Recommendation:

Risotto with Prawns and Parmesan Cheeese, veal sweetbread as well as every variety of mushroom dish, roasted veal loin with Zöhrer Walnut Pesto, well seasoned dishes with wild herbs and medium roasted meat in a rich gravy and mature cheese.

Wine description:

A touch of tobacco on the nose complemented by ripe pineapple and pears; Develops on the palate - a nice, strong spice, walnut and honeydew melon in the aftertaste, velvety, fine-meshed palate with loosening spicines. A great wine with great aging potential.

Winery Zöhrer:

The roots of the vineyard & family Zöhrer anno 1270 go back up to the time of the Babenberger in the history of Austria. Around 1300 Albrecht I (1255-1308) feoffs twenty of his most loyal followers with farmland, orchards and vineyards in and around Weinzierl (today a district of Krems), the feudal lords of Krems/Weinzierl.

The knowledge and the tradition was put Anton Zöhrer in the cradle through generations. We work consistently on it to exhaust the potential of the big single vineyards, which belong to the most important of the Kremstal. The vines were largely plantet by grandfather & father 40-80 years ago. The profile of the wine is unmistakable, they are very indicative of the terroir and take pleasure to international esteem.

Weingut & Gästehaus ANTON ZÖHRER | Sandgrube 1, A-3500 Krems, Austria
Tel.: +43 2732 83 191 | Fax: +43 2732 83 191-4 | Email: weingut@zoehrer.at | www.zoehrer.at

Weinbergstrasse 2, A-3494 Gedersdorf
Tel. +43(0)2735/8234-0
office@weingut-berger.com
www.weingut-berger.com

weingut & gästehaus berger

Grüner Veltliner 2019

Ried Wieland

Kremstal DAC Reserve

Brilliant greenish yellow; subtle scent of croissants, oak moss, flowers; creamy touch, the mature acidity is anchored in a soft cushion of extracts; constantly shows new facets, white pears, pepper shakers, herb mix.

Magnificent Veltliner, only gently kissed by the wood, full of fruity sweetness and finesse, in which the varietal character is beautifully preserved - a wine with depth, a long finish and generous reserves.

Pairing:

Reliable partner for heavy fried poultry, fried chicken, schnitzel and many stews; goes well with fish with creamy sauces or mayonnaise

Facts:

Vintage 2019 Alcohol 13,5% Acidity 5 g/l

Region Lower Austria Kremstal

Winery Berger

Situated in Kremstal – Austria

www.kremstal-wein.at

Grape varietys:

Grüner Veltliner, Riesling, Muskateller, Zweigelt

25 hectars

STEINER KÖGL 1ÖTW

GRÜNER VELTLINER

2018

Variety

Grüner Veltliner

Appellation

Kremstal DAC Reserve

Vintage

2019

Harvest date

End October

Harvest

Hand picked

Training system

Vertical shoot positioning training system

Planting density

8000 plants per hectare

Cap

Cork

Alcohol

13 vol

Drinking temperature

10 -12°C

Vinification

Aged and fermented stainless steel | fermented with natural selected yeasts | on the lees for one year | bentonite fining before bottling | filtration with a cellulose layer filter | no animal products used – suitable for vegans

Vineyard

Steep, south-eastern location, located very close to the Danube, this strongly exposed to the wind and the temperature extremes. The rock subsoil consists of crystalline rocks, of "primordial rock", such as Gföhler Gneis, mica slate and in places amphibolite, the soils are correspondingly stony, hard and mostly chalk-free.

Age of the vines

60 years old

Characteristics

Passion fruit, juicy peach, beautiful minerality, aromatic fruit, subtle minerality, lively, super finish

Food Recommendation

Asian cuisine | white and red meat | Viennese Cuisine | Pasta |

Tip from the winemaker: Ideal for steak lovers who do not like red wine

Certificates

Sustainable Austria

CERTIFIED 4553276 SUSTAINABLE AUSTRIA

RIESLING 2021

RIED WINDLEITHEN

KREMSTAL DAC

position and soil:

- Rohrendorf – Ried Windleithen
- southeast löss-terrasses
- 250 to 260m sea level
- löss with conglomerate (clastic sedimentary rock)
- upper soil 3 to 5m löss
- up to 30-year-old vines

climate:

Combination between hot and dry Pannonian climate (E) and cold continental climate (N). The day-night differences of up to 25°C enhance the fruitiness of the wines and the stream of the Danube produces air streams which help to prevent rot.

vinification and stats:

- aging in steel tank for about 4 months
- screwcap (Stelvin)
- 9 g/l residual sugar (dry)
- 12,5% Vol
- 8,6 g/l acidity
- contains sulfites

storage und typicalities:

- 10-12 °C recommended
- dark (cellar)
- maximum aging up to 6 years
- easygoing, fruity, and rich style
- minerality and animating acidity

food accompaniment:

preferred drinking temperature: 12-16°C

Fish, light meat (grilled chicken), pasta with carbonara or pesto, cream soup, cold plates, and some light cheese.

MALAT

Ried SILBERBICHL 1ÖTW
Kremstal DAC Riesling

Origin:	Furth bei Göttweig
Appellation:	Kremstal DAC
Single vinyard:	SILBERBICHL 1ÖTW Erste Lage
Grapes:	Riesling (100%)
Vintage:	2019
Analysis:	13% alcohol 2 g/l residual sugar 6 g/l total acidity
Closure:	natural cork

This vineyard is located on a broad terrace formed by a former watercourse of the Danube River. The site was first documented (in 1562) as ´Silberpiegl´ and later became known as ´Silberbügl´or ´Silberbühel´. The underlying sandy Danube river gravels are overlain by loess and loess-derived loam, and then in turn by calcareous soils. The name ´Silber´(silver) refers to the abundance of mica crystals in the soil – large fragments of which are found in the deeper lying areas, catching the evening sun. The ´Silberbichl´ is classified as 1ÖTW Erste Lage by the ´Österreichische Traditionsweingüter´.

Soil composition:	conglomerate soil with micro shist and some loess on top
Age of vines:	+ 25 years
Vinification:	handpicked selected grapes, 100% clean fruit without botrytis , soft pressing, spontaneous fermentation with the natural yeast (without any cultivated yeast) in stainless steel tank, staying on the lees for at least 6 month
Character:	bright gold green, very welcoming nose, elegant, complex and concentrated, very well balanced (NO irrigation in the vineyard!)
Preservation:	great aging potential (more than 20 years)
Serving temperature:	to be served chilled at 10-12° C
Food suggestions:	fish, poultry, pork, veal, vegetables
Wine awards:	Wine Enthusiast 96 points

Weingut Malat, Hafnerstraße 12, 3511 Palt, Austria, T +43 2732 82934, F +43 2732 82934-13
weingut@malat.at, www.malat.at

SEPP MOSER

KREMSTAL & NEUSIEDLERSEE

RIESLING
RIED GEBLING 1ÖTW 2020 demeter

ROHRENDORF *KREMSTAL DAC RESERVE*

Vineyards:	Gebling in Rohrendorf and Krems
Soil:	Calcareous conglomerate decomposition, Loess
Harvest:	end of September 2020
Processing:	Destemming and crushing, maceration overnight and then pressing
Fermentation:	Spontaneously in stainless steel tank
Maturing:	Stainless steel tank
Bottling:	August 2021
Alcohol:	13 % vol.
Acidity:	4,4 g/lt.
Residual sugar:	1,2 g/lt.
Characteristic:	rich golden-yellow colour; a scent of flower honey and white peach; on the palate an elegant touch of citrus and peach fruit; balanced structure; voluminous and minerality with great depth; a wine with an enormous ageing potential
Food matching:	Pan-fried fresh-water fish as trout, char and pikeperch
Aging potential:	2040

AT-BIO-301 demeter biodynamischer Weinbau

FAMILIENGUT SEPP MOSER, INH. NIKOLAUS MOSER, A-3495 ROHRENDORF BEI KREMS, UNTERE WIENER STRASSE 1
Tel.: 02732/705 31-0 , Fax: 02732/705 31-10 , e-mail: office@sepp-moser.at , Internet: www.sepp-moser.at

1ÖTW Ried GEBLING

KREMSTAL RESERVE

Riesling

hand-picked and managed in a sustainable manner

fruity, minerally, harmonious
best served with:
strong flavoured meat dishes and fish
dry - 14 %vol.

Shining yellowish gold, silver reflections.
Fresh yellow peach,
with a hint of apricot and pineapple,
a delicate scent of honey.
Fruity complexity, lively structure.
Minerally aftertaste with hints of lemony.
Enormous ageing potential.
An elegant and well balanced accompaniment to any meal.

grape variety:	Riesling
location:	our high grade home vineyard GEBLING is based on conglomerate rock with a thin loess layer – ideal for Riesling and Veltliner which provide delicate fruit and minerality.
alcohol:	14% vol.
residual sugar:	4,2 g/l
acidity:	6,4 g/l
vinification/ maturing:	Fermentation at about 20°C, matured in stainless steel
closure:	natural cork
tasting notes:	fruity, minerally, harmonious, dry
best served with:	strong flavoured meat dishes and fish
best drinking temperature:	12 – 14°C
optimal drinking maturity:	2021-2030
package:	0,75l
year:	2020
wineawards:	1 ÖTW Falstaff 93 Punkte Robert Parler 93 Punkte

Weingut Thiery-Weber, Melkerstraße 1, 3495 Rohrendorf, Austria,
t: +43 (0)2732.844.67, f: +43 (0)2732.877.21, office@thiery-weber.at, thiery-weber.at

KREMSTAL

TRADITIONSWEINGÜTER ÖSTERREICH