

**2024 Ried STEINLEITHEN Riesling**  
 Kremstal DAC



**Awards:**  
 92 points Falstaff Kremstal DAC Cup 2025

100% stainless steel  
 Alc: 13.0%vol | Acidity: 6.5‰ | Res. Sug.: 5.6 g/l

Nutritional Information	(per 100ml)
Energy	71 kcal / 296 kJ
Carbohydrates	1g
of which sugars	0.2g

Contains negligible amounts of:  
 fat, saturated fat, protein, and/or salt

**Ingredients:**

Grapes\*, antioxidants: potassium bisulfite  
 Contains sulfites

\*from organic farming / organically produced



**100% Handpicked**

Situated on top of the hill on the southern side of the Danube river close to the village of „Steinaweg“, on the eastern border of the Wachau Valley.

**Soil**

Glacial gravel-conglomerate from the Hollenburg- Karlstetten-formation covering granulite from the southern foothills of the granite-and gneis highlands.

**Harvest und Vinification**

Beginning of October we picked the fully ripe grapes with 19,5 °KMW by hand. After careful whole bunch-pressing the must cleared over night by settling, temperature controlled. Spontaneous fermentation in stainless steel, temperature controlled. On the fine lees till february, bottled end of March, released in May.

**Tasting Notes**

Shiny golden yellow colour. In the nose white vineyardpeaches and ripe apricots, citric touch. On the palet the juicy fruit continues, hints of exotic fruit and lots of minerality, medium bodied and nicely long.

**To serve with**

Starters, fried or braised fish, seafood, crabmeat, asian food, curries, sheep- or goat cheese

**Serving temperatures**

10 °C

**Best to drink**

2025–2032