

Weingut Stadt Krems and Stift Göttweig present

„KREMSTAL DAC“ and „KREMSTAL DAC RESERVE“ 2007

Fritz Miesbauer, manager of the Weingut Stadt Krems and the Stift Göttweig wine estates, is more than happy that the Kremstal wine-growing area has adopted DAC regulations. "We are in one of Austria's oldest wine-growing zones, and it is very important that we define and emphasise origin, style and identity," says Miesbauer.

Wines from the Kremstal DAC appellation must be vinified and bottled from Riesling or Grüner Veltliner grapes grown in the Kremstal only, and must show clear fruitiness and elegant spiciness. The alcohol content should be no more than 12 – 12.5 %. "These are the classic wines of our region, so drinkable, and able to accompany an extremely broad range of foods," Miesbauer explains. "They mature very well despite – or, actually, even because of – their light and pure aromas and flavours."

The wine estates Weingut Stadt Krems and Stift Göttweig (which just recently became a member of the noble association Traditionsweingüter Österreich, or Traditional Wine Estates of Austria) are among the first producers to offer KREMSTAL DAC wines. The wines were submitted for evaluation at the beginning of January and were immediately given DAC approval because of their vibrant aromas and well-woven balance. With 2007, winemakers chose a challenging vintage to begin producing DAC wines. The weather conditions were so variable and full of tension, that extremely tedious and particularly time-consuming selections during the harvest were necessary.

But these intensive efforts proved to be highly successful.

In May, both wineries will offer the KREMSTAL DAC RESERVE as well. Also these wines have been made from the Grüner Veltliner or Riesling varieties, but the grapes – characterised by mature aromas and flavours – were picked later in the harvest season. The wines have a minimum alcohol content of 13%.

The KREMSTAL DAC wines from Weingut Stadt Krems and Stift Göttweig are now available through the specialised trade and in fine dining establishments.