

**Further
Ried SILBERBICHL 1.ÖTW**

Kremstal DAC
Riesling 2020

Origin & Vinification

The Silberbichl is a broad terrace step above the Danube meadows with old Danube gravel and weathered rock overlaid with loess. This vineyard is mentioned as a single vineyard as early as 1562.

The term "silver" was probably created because of the presence of "mica" - large pieces of it can be found here in deeper areas. "Bichl" is a variation of "Bühel" (hill).

This cru is oriented to the south-east. Due to the suitable soil conditions, the vineyard is planted with Riesling. Weingut Stift Göttweig cultivates 6.34 hectares in the Ried Silberbichl.

The best selection was selected by hand on 22nd of October 2020. After destemming a 2 hours of skin-maceration followed. Fermentation and ageing took place in the stainless steel tank. After 8 months of contact with fine lees, the wine was bottled in August 2021.

Wine description

94 - Robert Parker's WA, Stephan Reinhardt:

The 2020 Ried Silberbichl 1ÖTW Kremstal Riesling offers an intense and finely spicy-mineral bouquet of ripe stone fruits intermixed with flinty notes. Crystalline and juicy on the palate, this is a refined, elegant and stimulatingly salty Riesling with fine mineral grip and an intense finish. Excellent aging potential.

Analytical data

Alcohol: 13 %
Acidity: 6,3 g
Residual sugar: 4,8 g

Ageing potential

Very delicate in the first three years following the harvest; can be stored for up to 20 years.

Serving temperature

10 – 12° Celsius

Food pairing recommendation

The Riesling Silberbichl is the ideal partner for traditional dishes like roast veal, roast chicken and domestic fish. But it also complements exotic dishes such as Chinese, Indian, Sushi, California cuisine and fusion.

Weingut Stift Göttweig

Since the 11th century, Stift Göttweig has been engaged in wine-growing in the Kremstal region. Even today, the wines are made according to traditional methods and perpetuate the authentic expression of their origin.

Elegant balance and perfect harmony determine this line, making the dry wines ideal food companions.



EAN bottle: 9008682100460
EAN case: 9008682200474