

STAGÅRD

Steiner Schreck

2021

RIESLING

TECHNICAL SHEET



The Schreck is the steepest of all of the Krems Valley sites and sits at approximately 320 meters above sea level. Everything must be done by hand here and the yields are naturally low. The Schreck is the most “German-like” of the range, displaying apples, stone fruit and a hint of apricot with a very taut, linear structure.

On the palate, this is a generous, rich but refined and structured Schreck Riesling with crystalline and saline acidity and serious phenolic grip. The wine has power but also lots of music in terms of tension, drive and complexity. The finish is very long and aromatic and will please those who like fleshier Rieslings, even from rocky soils.

Fermented spontaneously, with berries, in stainless steel after 48 hour maceration. Aged 12 months in stainless, 10 months on gross lees and berries.

98 PTS
JAMES SUCKLING

96 PTS
VINEPAIR

94 PTS
ROBERT PARKER

94 PTS
FALSTAFF

VARIETAL | Riesling
CLASSIFICATION | Kremstal DAC Reserve
COUNTRY | Austria
REGION | Niederösterreich
APPELLATION | Kremstal
VINEYARD | Steiner Schreck
ORIENTATION | South
SOIL | Slate, Schist
FARMING PRACTICE | Certified Organic by LACON
VINIFICATION | Stainless steel
ELEVAGE | 12 months stainless
ALCOHOL | 13.5%
ACIDITY | 6.0 g/L
RESIDUAL SUGAR | 8.2 g/L
SUGAR FREE EXTRACT | 20.2 g/L
MALOLACTIC | Yes
BOTTLE SIZE | 750 ml