

# STAGÅRD

## Gaisberg

2021

### RIESLING

#### TECHNICAL SHEET



This site consists of twelve terraces surrounded by trees and bushes which act like a “clos”—a vineyard within a vineyard. It’s one of the warmest sites in Stein and is situated very close to the Danube, benefiting the full effect of the river’s sun reflection. It is intensely floral with sweet meadow-like herbal aromas. The palate is salty and schmaltzy with cayenne pepper spice and lime citrus zing.

Dense and aromatic white wine with a juicy, round and savory palate and a crystalline, persistently saline finish that also reveals fine phenolic grip, possibly due to the warmer, west-facing terraces of this cru. It’s not very sophisticated, but it’s an excellent, aromatic and fruity Riesling with a long and sensual finish.

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

**96 PTS**  
**JAMES SUCKLING**

**95 PTS**  
**VINEPAIR**

**93 PTS**  
**FALSTAFF**

**92 PTS**  
**ROBERT PARKER**

VARIETAL | Riesling  
CLASSIFICATION | Kremstal DAC Reserve  
COUNTRY | Austria  
REGION | Niederösterreich  
APPELLATION | Kremstal  
VINEYARD | Steiner Gaisberg  
ORIENTATION | Southeast  
SOIL | Gföhler Gneis, Micaschist  
FARMING PRACTICE | Certified Organic by LACON  
VINIFICATION | Stainless steel  
ELEVAGE | 12 months stainless  
ALCOHOL | 12.7%  
ACIDITY | 6.5 g/L  
RESIDUAL SUGAR | 7.1 g/L  
SUGAR FREE EXTRACT | 19.5 g/L  
MALOLACTIC | Yes  
BOTTLE SIZE | 750 ml