

STAGÅRD

Pfaffenberg

2021

RIESLING

TECHNICAL SHEET



Historically, Pfaffenberg is the most famous site in Stein, part of it is technically in the Wachau. The vineyard is across the river and even further west than Mautern, for example. It's primary rock (urgestein) with sand and gravel, and it's the closest to the Danube River and steep, part of it reaching over 300 meters above sea level.

Clear, intense and highly complex wine yet also refined and elegant bouquet of ripe Riesling fruits intermingled with notes of weathered rocks, which add a certain dusty tone to the nose. Full-bodied, rich and round on the palate, this is a generous, lush and possibly not bone-dry Riesling with fine tannins and a long, aromatic finish. This is a crystalline and saline crowd-pleaser on a very high level, and this Pfaffenberg can age for many years, even though it already tastes very attractive.

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

95 PTS
JAMES SUCKLING

94 PTS
VINEPAIR

94 PTS
FALSTAFF

93 PTS
ROBERT PARKER

VARIETAL | Riesling
CLASSIFICATION | Kremstal DAC Reserve
COUNTRY | Austria
REGION | Niederösterreich
APPELLATION | Kremstal
VINEYARD | Ried Pfaffenberg
ORIENTATION | South
GRADIENT | 400m
SOIL | Gföhler Gneiss & 20-30cm Humus Layer
FARMING PRACTICE | Certified Organic by LACON
VINIFICATION | Stainless steel
ELEVAGE | 12 months stainless
ALCOHOL | 13.5%
ACIDITY | 5.6 g/L
RESIDUAL SUGAR | 5.8 g/L
SUGAR FREE EXTRACT | 22.3 g/L
MALOLACTIC | Yes
BOTTLE SIZE | 750 ml