

STAGÅRD

Grillenparz

2021

RIESLING

TECHNICAL SHEET



The Grillenparz is a very steep, wildly precipitous terrace with very old walls to give it some hold. The terraces are narrow and extremely difficult to work, being there is very little topsoil and the crystalline rock below can be treacherous. The vines here yield small grapes of high concentration. There's a hint of marzipan aroma to the wine, but the predominant aromas are savory and of apricots. This is the roundest of the single parcel rieslings.

Aromatic and fruity on the nose that reveals ripe, well concentrated and aromatic Riesling aromas intertwined with flinty, slightly ferrous and saline notes. Cultivated on pure, chalky conglomerate soils and the driest terroir of the domaine, this is a round and fruity, quite lush and soft Riesling with finely grained acidity, a rather creamy, saline texture and a pure and refined finish. It's more open in terms of oxidation than the gneiss Rieslings. The finish is long and intense yet again with creamier and more yeasty features rather than salty and rocky.

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

94 PTS
JAMES SUCKLING

93 PTS
FALSTAFF

91 PTS
ROBERT PARKER

VARIETAL | Riesling
CLASSIFICATION | Kremstal DAC Reserve
COUNTRY | Austria
REGION | Niederösterreich
APPELLATION | Kremstal
VINEYARD | Grillenparz
ORIENTATION | South
GRADIENT | Steep
SOIL | Conglomerate
FARMING PRACTICE | Certified Organic by LACON
VINIFICATION | Stainless steel
ELEVAGE | 12 months stainless
ALCOHOL | 12.0%
ACIDITY | 6.8 g/L
RESIDUAL SUGAR | 6.8 g/L
SUGAR FREE EXTRACT | 20.6 g/L
MALOLACTIC | Yes
BOTTLE SIZE | 750 ml