

STAGÅRD

Goldberg

2021

RIESLING

TECHNICAL SHEET



At 400 meters above sea level Goldberg is the highest site in the Stein area. Pure loess soils a meter deep and direct southern exposure contribute to the signature expression often resembling apple and citrus, herbs and sea salt.

Opens with a fine and elegant, slightly flinty bouquet of fine and well-concentrated fruits that are based on the smallest grapes from 40- to 50-year-old vines, whereas the bigger ones are used for the Handwerk Riesling. Round but refined and elegant on the palate, this is a pure and tensioned Goldberg whose crystalline and saline acidity doesn't give any hints to the loess terroir. This is a remarkably fine and tensioned Goldberg that delivers much more finesse than the name suggests (gold often describes a high-yielding vineyard on richer soils).

97 PTS
VINEPAIR

95 PTS
JAMES SUCKLING

93 PTS
FALSTAFF

92 PTS
ROBERT PARKER

VARIETAL | Riesling
CLASSIFICATION | Kremstal DAC Reserve
COUNTRY | Austria
REGION | Niederösterreich
APPELLATION | Kremstal
VINEYARD | Ried Goldberg
ORIENTATION | South
SOIL | Loess
FARMING PRACTICE | Certified Organic by LACON
VINIFICATION | Stainless steel
ELEVAGE | 12 months stainless
ALCOHOL | 12.8%
ACIDITY | 5.5 g/L
RESIDUAL SUGAR | 4.8 g/L
SUGAR FREE EXTRACT | 17.6 g/L
MALOLACTIC | Yes
BOTTLE SIZE | 750 ml