

# STAGÅRD

# Steiner Kögl

2020

## RIESLING

### TECHNICAL SHEET



This site produces some of the most structured wines in the Kremstal. There are five terraces of 60-year old vines here that Urban harvests and macerates for 48 hours before pressing with the stems. He does this in healthy years because ripe stems contain antioxidants and because he likes grip in his riesling. It is wound-up like a spinning top, but it carries the most texture, hold and length. It's not a riesling for beginners.

Stunning nose of candied lemon, floral honey and just a hint of melted butter. Concentrated, energetic and elegant, this shows what was possible with riesling in the top sites of the Danube, if you picked late enough. Excellent aging potential.

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**

**94 PTS**  
**FALSTAFF**

**92 PTS**  
**VINEPAIR**

VARIETAL | Riesling  
CLASSIFICATION | Kremstal DAC Reserve  
COUNTRY | Austria  
REGION | Niederösterreich  
APPELLATION | Kremstal  
VINEYARD | Steiner Kögl  
ORIENTATION | South  
GRADIENT | 400m  
SOIL | Micaschist, Humus  
FARMING PRACTICE | Certified Organic by LACON  
VINIFICATION | Stainless steel  
ELEVAGE | 12 months stainless  
ALCOHOL | 12.2%  
ACIDITY | 5.9 g/L  
RESIDUAL SUGAR | 6.8 g/L  
SUGAR FREE EXTRACT | 20.8 g/L  
MALOLACTIC | Yes  
BOTTLE SIZE | 750 ml